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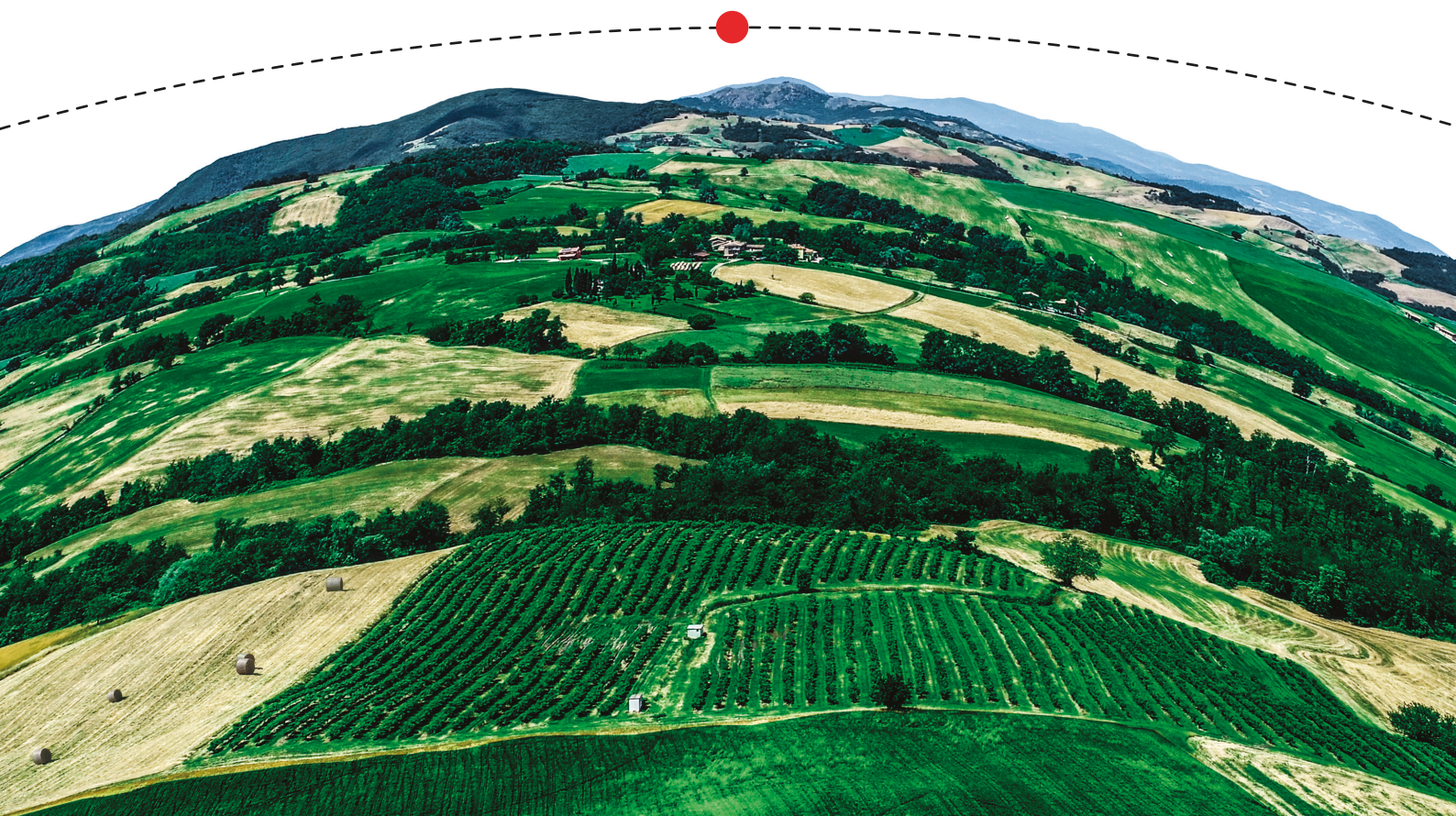
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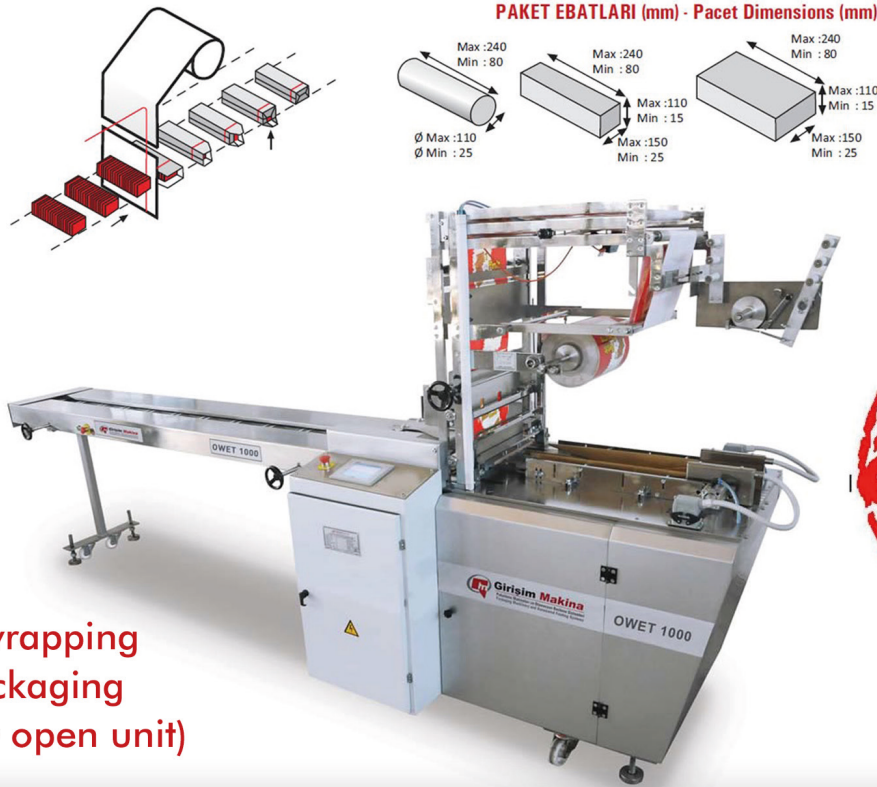




Girisim Makina

Gıda İşleme ve Paketleme Makinaları
Food Processing and Packaging Machinery

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- ▶ All kinds of packaging machines for confectionery and bakery industry
- ▶ Wafer Production Lines
- ▶ Horizontal flow-pack packaging machines (including high-speed ones)
- ▶ Overwrapping (envelope-type) packaging machines (rice cake, wafer, biscuits, soap, etc. packaging)
- ▶ Vertical Weighing & Filling & Packaging Machines
- ▶ Horizontal Form & Fill & Seal Machines (Doypack Bags with zipper or caps)
- ▶ Ready-Cups Filling & Sealing Machines
- ▶ Thermoforming (form & fill & seal) packaging machines
- ▶ Filling & Capping & Labeling Machines
- ▶ Halvah Slicing and Packaging Machines
- ▶ Biscuit Cream Sandwiching Machines
- ▶ Powdered Sugar Mills



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DRINK TECHNOLOGY MAGAZINE

Digital magazine in English focusing on lines, plants and equipment for bottling and beverage industries. Four issues a year, delivered to more than 20.000 beverage industries and to more than 3.000 suppliers, worldwide. The magazine has an extra launch before all the main international exhibitions about beverage technology.



www.drinktechnologymag.com

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for food and beverage industry**

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PIGO SRL

OUR VISION, OUR MISSION AND PHILOSOPHY OF
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UPAKOVKA 2019

VISITOR REGISTRATION FOR UPAKOVKA 2019
STARTS. **pg. 109/111**

EDITRICE
zeus



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MACHINERY FOR BAKERY AND CONFECTIONERY INDUSTRY

Girisim Makina is the leading machinery producer in Turkey with its 4 different production facilities amounting to 12.000 m2 production area. Girisim Makina has production experience since 1995 and has exported to more than 50 countries all around the world. Girisim Makina always uses the latest technology and follows the recent developments and innovations in its own industry to benefit from them in its own production.

Girisim Makina has a wide range of product and solution ways mainly for bakery and confectionery industry. The short list of product variety is given below:

- All kinds of packaging machines for confectionery and bakery industry
- Wafer Production Lines
- Horizontal flow-pack packaging machines (including high-speed ones)
- Overwrapping (envelope-type) packaging machines (rice cake, wafer, biscuits, etc. packaging)
- Vertical Weighing & Filling & Packaging Machines
- Horizontal Form & Fill & Seal Machines (Doypack Bags with zipper or caps)
- Ready-Cups Filling & Sealing Machines
- Thermoforming (form & fill & seal) packaging machines
- Filling & Capping & Labeling Machines
- Halvah Slicing and Packaging Machines
- Biscuit Cream Sandwiching Machines
- Powdered Sugar Mills

Girisim Makina produces overwrapping



packaging machine with full servo system that gives the user the advantage of easy adjustment and fast turnover from one product to another during the operation. Overwrapping packaging machine makes the packaging of the products such as biscuit, rice cakes, wafers, soap, etc., in the envelope type form and adds easy open unit. In addition to the envelope type packaging on both sides, Girisim Makina has the technology to make the packages with one side view in the envelope type while the other side is clipped or twisted. Depending on the product type and the properties of the production line, automatic product feeding applications on overwrapping machines might be applied.

Girisim Makina produces horizontal flow-pack packaging machines. Girisim Makina has capability to make synchronization of your packaging processes with your production lines at any production levels and Girisim Makina has experience with the application of 650 pieces of product packaging per minute.

Girisim Makina produces biscuit cream sandwiching machines with two or four heads where the capacity of the machine reaches up to 2.400 pieces per minute

depending on the size and shape of the biscuits.

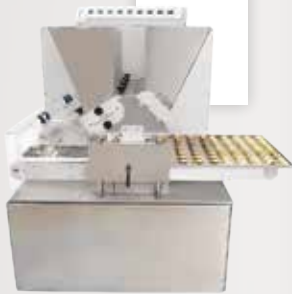
Girisim Makina produces vertical form fill seal packaging machines including the high-speed continuous ones that are highly needed in the more industrialized facilities. In addition to vertical ones, Girisim Makina also produces horizontal form fill seal machines where the customers might receive sachet-type 4-side flat sealed bags with an option of top spout and doypack bags with the option of zipper, top or corner spout and straw insertion applications. Some bag samples are given here:

Girisim Makina produces wafer production lines in different capacities and also supplies its customers most of the biscuit and chocolate processing equipments such as chocolate coating lines and cooling tunnels or biscuit moulds and many others. We would feel happy when our task is well done and when we make you very satisfied with our products and services. For any kind of your inquiries, Girisim Makina would be glad to provide you with full information and give you any support. 🏠

www.girisimmak.com



THINK BIG. THINK GLOBAL. THINK IBIE.



IBIE is where the next generation of baking technology is launched, new innovations are unveiled and new trends begin. For this reason, a growing number of professionals from all around the globe make the trip to the U.S. every three years. It's the biggest opportunity to explore the newest baking technology, ingredients, packaging and trends—and it's the best investment you can make to keep your competitive edge in the global marketplace.

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SOTTORIVA, BETWEEN TRADITION AND ZERO-STRESS INNOVATION



MR8 2.0, automatic divider for industrial production

Sottoriva, an Italian company that for over 70 years has been manufacturing machines for bakeries, pastry shops and pizzerias, is known worldwide for the wide range of its offer: from small mixers to complex industrial lines, all made in Italy, very competitive in terms of quality.

The company's distinctive feature is to be able to understand the market needs, especially in the food sector, where needs change quickly. Nowadays, in fact, consumers are more and more careful about the quality of products and therefore to the ingredients used to make them. As far as bread making is concerned, this involves the need to make quality bread, without chemical preparations or short-cuts, while maintaining the natural leavening of the product. For this reason,

Sottoriva has conceived **zero stress dividers**, with an innovative system to process leavened dough. What does zero stress mean? It means that the dough is treated by the machine with great care, in order to keep inside the air produced by leavening and in this way facilitate its development, thus obtaining a product of extreme lightness and fragrance.

Studied and developed in the last few years, this system maintains the natural leavening time of bread, respecting the true Italian gastronomic tradition.

The company has developed various dividers with this technology.

The **MR8 2.0** model, designed for the industry, is a laminating machine that cuts and shapes in a practical and precise way, without ever stressing

the dough. The result is a high-quality bread, very similar to the artisan bread but with an industrial production. This divider is equipped with a sensor that can detect the characteristics of the dough, to treat it in a delicate way. It is ideal for soft and leavened dough, such as ciabatta, French bread and all the types of bread fashionable today, such as the triangle and the diamond, for example. It is also a very versatile machine that can be set quickly and easily according to the customer's needs.

Even **Athena Plus**, a high production divider rounder, has a zero stress system. This machine, that does not stress the dough, has a very high weight accuracy, maximum flexibility and a range of weight range from 25 to 600 g. It is a machine suitable to divide and round dough to make



Athena Plus, divider rounder suitable for industrial production



Dinamica, divider rounder suitable for medium production

round and stamped bread, hamburger bun, long-loaf bread, pita, pizza, tortilla and many others. Athena Plus can also be equipped for the treatment of gluten-free dough, whose demand is growing strongly, managing to work in the best way even the stickiest gluten-free dough.

The **Dinamica** model is also part of the production range, divider rounder whose name already announces its intrinsic characteristics. It is indeed a machine that allows a great flexibility of weight, always ensuring a great accuracy in the final result. Here too we

find the zero-stress system: it works in a delicate way both soft and semi-hard dough.

And finally **Lyra**, a two-row divider rounder designed to satisfy even the smallest production with extraordinary precision. Available in both mechanical and electronic versions, it is ideal for the production of round bread perfectly leavened.

Four dividers with different characteristics and production capacities, designed to allow both small and industrial bakeries to benefit from the new zero-stress technology. 🏠

www.sottoriva.com



Lyra, divider rounder suitable for medium-small production

INTEGRATED PACKAGING TECHNOLOGY



With engineering and project management that really understands the challenges of today's packaging industry TSW Industries is the most comprehensive technological hub providing packaging solutions to a Customer's base seeking for a true partner to help them compete effectively in today's demanding markets.

Our Group aim is to become a major supplier of Integrated Packaging Technology to key industry sector including food and beverages, bakery and biscuits, chocolate and confec-



tionery, frozen foods, pharma and consumer goods.

From chocolate moulding to products buffering, from handling and distribution systems to flow wrapping and roll wrapping, from cartoning to full automated secondary packaging ends of line, time after time the world leading companies place their trust in TSW Integrated Packaging Technology.

A common design platform with universal mechanical and electrical

standards are adopted group wide. Our shared R&D successfully brings together cutting edge technologies to offer clients the benefits of placing a single contract with a partner who is able to provide a turn key system project managed from initial concept to site acceptance and beyond.

Whether your requirement is a stand alone machine or a sophisticated totally integrated solution TSW makes the ideal partner. 🏠

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PREMIERE AT PROSWEETS 2019

Tomra food launches state-of-the-art sorting equipment ensuring highest quality sweets and confectionery

TOMRA Food, part of the Norwegian TOMRA Group, is showcasing innovative sweets sorting systems for gummies and delicate confectionery products at ProSweets 2019 in Cologne, Germany for the first time. TOMRA systems help food manufacturers ensure that their end products always meet the highest quality standards by reliably and efficiently removing defective articles and foreign materials.

Sorting systems for sweets: maximum product safety and competitive advantages

TOMRA Food is a leading manufacturer of sensor-based food processing equipment and technologies. The company has decades of experience in a variety of segments and offers a multitude of innovative solutions to the ever-growing confectionery market. TOMRA's state-of-the-art sorting equipment detects cross contamination, starch, and foreign materials, as well as identifying clumping and misshapen products. These imperfections are removed in a safe and reliable process. This increases throughput and production yields, ensuring end products of consistently high quality and providing brand owners with an all-important competitive advantage.

Sophisticated technology and reliable detection

TOMRA uses advanced technology for the reliable sorting of sweets. Product color and structure is checked by laser scanners. In addition, the scanners identify contaminated products or foreign objects that are not visible to the naked eye. When augmented by an Advanced Foreign Material Detector (AFMD), sorting can be supplemented to include product-specific properties. TOMRA has developed special high-resolution cameras for optical food sorting on the basis of color and outline.

A further module for shape recognition ensures that, through scanning, individual products com-



Gummy selection sorted by TOMRA, ensuring excellent quality (Photo: TOMRA Food)



ply with the desired dimensions and shapes.

Focusing on today's customer needs, TOMRA can make a recommendation between two user-friendly modular platforms. Both the horizontal belt and vertical free-fall sorting equipment can be extended after installation, for the highest production flexibility.

TOMRA's Genius: high-performing optical belt sorting machine

The Genius optical belt sorter utilizes a combination of different sorting technologies to reliably remove discolored products and foreign materials.

A variety of inspection technologies such as high-resolution cameras and lasers are deployed in different inspection areas of the system.

State-of-the-art ejectors remove faulty gummies or delicate confectionery within milliseconds and in two or three different streams. Only products of perfect quality are al-

lowed to proceed along the production line, achieving an exceptionally high sorting performance.

TOMRA's Nimbus free-fall sorter: effective combination of laser detection and camera technology

The Nimbus represents a new generation of sorting solutions that sort objects in free-fall.

This modular platform uses laser scanning and camera technology to separate falling products according to unwanted discoloration and deformation. In addition to these conventional sorting methods, the Nimbus is able to sort articles by biological characteristics.

The front ejection system (FES) uses optimal pitch for the enhanced removal of defects, reduce false rejects and improve yield.

Karel Strubbe, Regional Sales Director EMEA at TOMRA Food, emphasizes: "Our innovative sorting systems for sweets such as gummies demonstrate TOMRA's many years of expertise in food sorting systems.

Reliable detection guarantees food safety.

This protects our customers' brand reputations through consistently high product quality, and therefore provides a real competitive advantage.

We invite trade visitors to experience for themselves our high performing systems by joining us at ProSweets." 🏠

TOMRA Food will be at ProSweets in Cologne from 27th to 30th January: Hall 10.1, Stand G-068.

Visit:
www.tomra.com/food



State-of-the-art ejectors remove faulty gummies or delicate confectionery within milliseconds (Photo: TOMRA Food)



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THE CONFECTIONERY INDUSTRY IS ONE OF THE MAJOR AND MOST SUCCESSFUL SECTORS OF **LABELPACK**

Thanks to its countless automatic labelling solutions, LABELPACK is the ideal answer to problems such as product identification and customization. The systems developed by the company are capable of applying one or more labels onto the package as well as managing the inline printing of variable data and barcodes.

One of the most requested solutions is the system for the application of labels onto different sides of a thermoformed package containing cakes, ice cream, desserts and other confectionery products. These packages usually require a top and bottom application with the possibility to customize the variable data showing ingredients, production dates and expiry dates, and barcodes.

Another highly requested solution is the system for the application of a single label on three sides of a food container: top side, bottom side and front face. This type of application also works as seal of guarantee.

The above-mentioned solutions can be realised using the MODULAR and COMPACT labelling systems. The highest technological solution is achieved with the MODULAR system, an “open frame” modular structure made in stainless steel featuring several automatic labelling systems of the LABELX series for top and bottom application of trays containing food products. This system is equipped with a centralized electronic control board with PLC and Touch Screen operator panel.

Moreover, the speed functioning can be electronically synchronized and the fast regulations with numerical indicators facilitate the format change and the fol-



LABELPACK®
LABELLING EVOLUTION



lowing repositioning to the original position.

The MODULAR systems can integrate different conveying modules built upon size, weight and shape of the container to be labelled.

The conveying systems are placed on the balcony structure making them easy to clean and avoiding spillage onto remote parts of the machine that can be difficult to reach and clean.

LABELX labelling units operate with a maximum label width of 140-

250mm and use thermal transfer printers made by DATAMAX, ZEBRA, SATO, AVERY, CAB, CARL VALENTIN for the inline printing of variable data, barcodes and other relevant information about the food product.

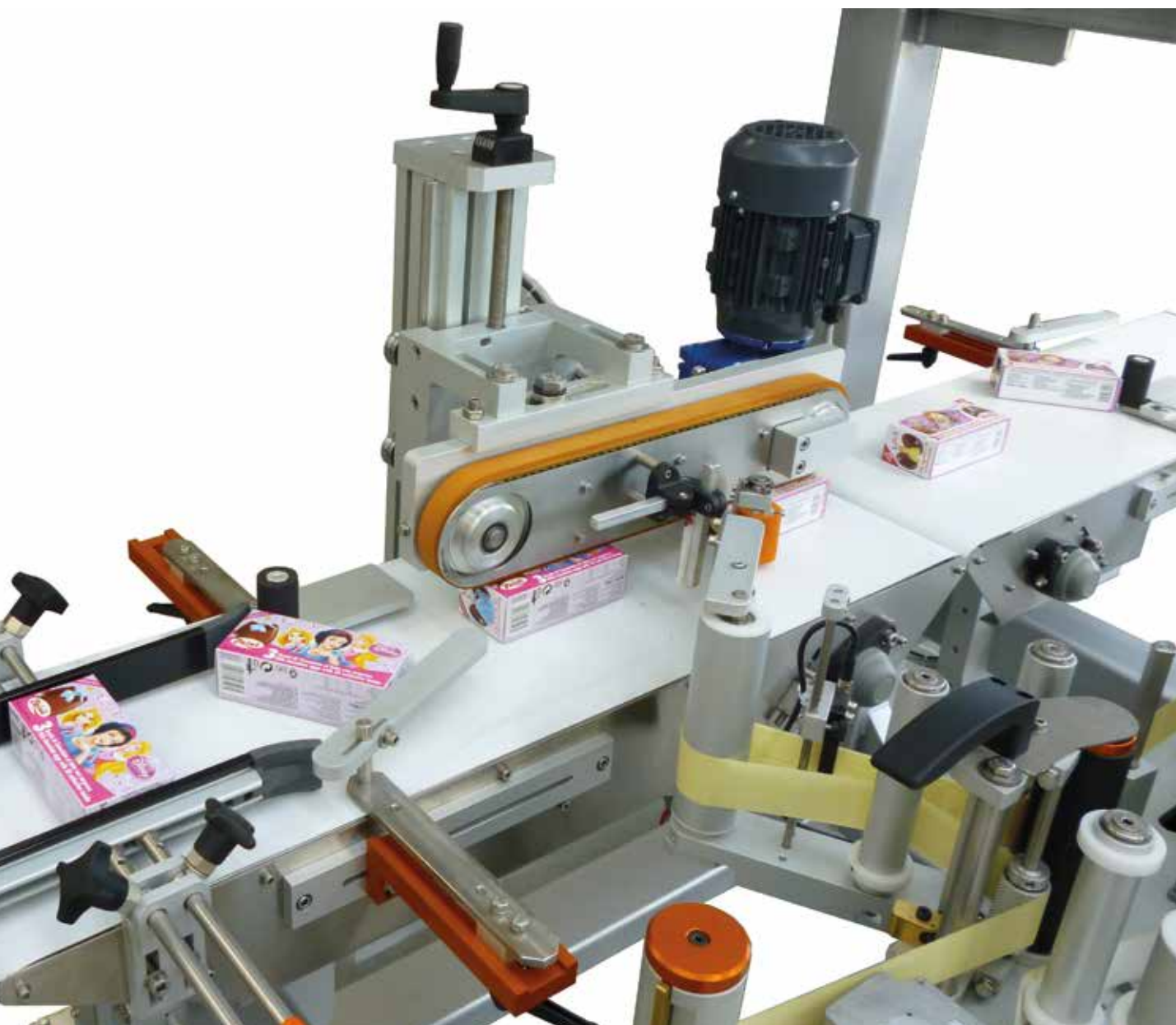
COMPACT labelling systems are the “entry level” series including 8 standard models and several customised solutions.

They are equipped with LABELX JR labellers, which operate with a maximum label length of 350mm and a maximum label height of 140/250mm.

COMPACT TS, COMPACT TB and COMPACT BS are the labelling systems for top, bottom and sides applications onto trays, cases, boxes, flow-packs and bags.

These conveying systems are available in different models (flat belt, plastic chains, stainless steel chains) and can be customised both in length and width according to the dimensions of the product and the requirements of the packaging production line.

All COMPACT labelling systems can be equipped with one or more ther-

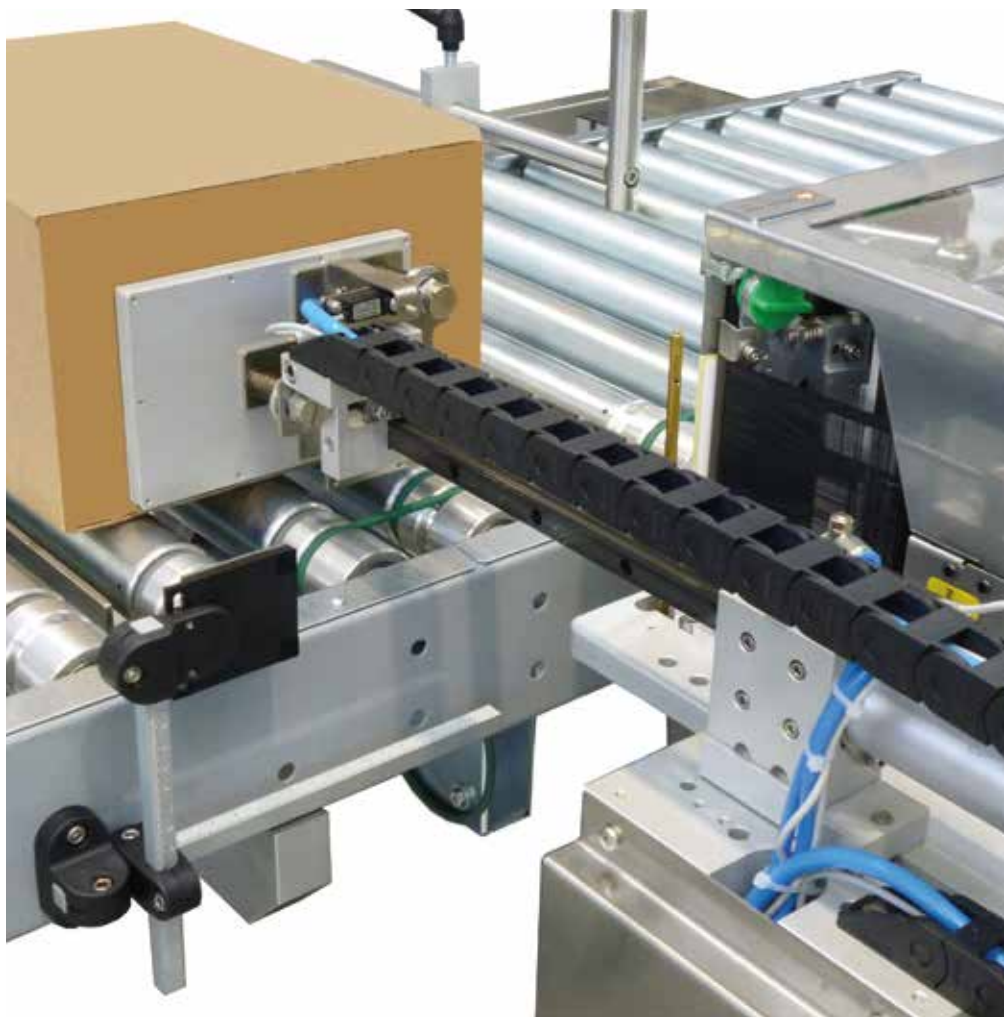


mal transfer printing units of variable data, barcodes and other relevant information.

To complete the labelling system a wide range of accessories and options are available: sensors for transparent labels, product spacers and stabilisers, rotary tables for inline loading and accumulation. LABELX and LABELX JR automatic labelling systems complete LABELPACK offer for the confectionery sector.

They are easy to install into any existing packaging line and use the print&apply unit of Panda series, suitable for the end-of-line identification. 🏠

www.labelpack.it



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A perfect choice for food industry.

Labelling solutions for cans, jars, bottles, trays, boxes and bags.
Print & Apply solutions for boxes and pallets.



POLIN GROUP; TECHNOLOGY ON DEMAND FOR PASTRY, BREAD AND BISCUITS INDUSTRIES

Who is Polin

Polin is an Italian company designing and manufacturing tailored industrial plants for bread, pastry, biscuits and cookie production.

The Company was established in 1929 and became at once an international leader in manufacturing tunnel ovens and successfully going through each historical and evolutionary step of the technology. Constantly focusing on innovation and rapidly advancing in necessary knowledge allowed the Company to entirely develop the lines, carried out worldwide over the course of decades.

Presently, Polin offers a complete technology, always in line with the most functional evolutions. Obtaining Customer's maximum satisfaction, both on product and service levels, is our goal.

Polin Group

In the Eighties Polin became core and business center of a highly specialized group of companies, working together in a perfect productive coordination.

The leader company's engineering capacity has firstly been integrated by Ostali, an established leader in manufacturing industrial machines for bread and pastry. The Group was joined in a later time by Mixer, established in 1992, in order to give a strong impulse to the technological development of mixing and dough feeding for industrial plants. The most recent new entry in Polin Group is Bartom, a company dedicated to the design and manufacturing of enrobing, decorating, glazing, and cooling for chocolate and stacking systems for biscuits.

Polin expertise covers most products

During years of activity Polin brought its technology all over the world: Europe, Africa, North and South America, Asia and Australia, installing hundreds of lines of different dimensions and for any kind of product:

- single color deposited cookies



POLIN
GROUP



- single color wire cut cookies
- double color deposited cookies
- double color wire cut cookies
- filled cookies
- extruded biscuits
- crackers
- hard sweet biscuits
- soft biscuits
- pastry
- bread
- pizza

Two examples: cracker line and butter cookies line

The Polin Cracker line represents the maximum expression of a line for Hard Biscuits and Crackers, where the sheeting section is the most complete, designed to obtain a dough sheet having final thickness lower than one millimetre and at the same time of absolute regularity both structural and dimensional; this thanks to a suitable Four roll sheeter, a Laminator with advanced features, a series of Gauge rolls completed by the final one with rollers 400 mm dia., a double roller Rotary cutter and a whole series of adjustments, both manual and automatic, which guarantee the above. The line is designed to be able to reach high speeds, in the order of 50 m/min or more, in order to feed ovens up to 120 m long. The latter are generally hybrid, with the first zones DGF type, such as to be able to supply to the product in a short time (the 2.5 min bake time is a rather frequent value) and correctly all the thermal energy he needs.

Within the biscuit lines, the Polin Butter cookie line represents the best and most efficient combination of units suitable for producing a fantasy (assortment) of different cookies, such as rotary molded, extruded, wire-cut, encrusted, deposited, also of different colors, with characteristics such as to be able to be baked at the same time all together in single row and then appear on the packaging conveyor or in proportions as desired. The product lanes are suitably interlocked so



that the baking layout is the best for a proper baking. Each make-up unit has its own independent Dough feeding system, has the maximum accessibility for any maintenance and cleaning operation, and can be used alone (after mold replacing) if it is intended to produce only one type of product. All the units in line are homogeneous from the constructive and functional

point of view, and an advanced control system manages the indispensable perfect synchronism. The baking ovens, with steel belt conveyor, are of the Cyclothermic or Hybrid type (Cyclothermic and Convection), depending on the needs and features of the product itself. 🏠

www.polin.it

**MODERN
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MOSCOW**

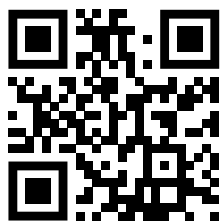
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25 Years
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PACKAGING



INGREDIENTS
& RAW MATERIALS



CLEANING
& HYGIENE



SERVICES

EXPERIENCE AND PASSION IN THE MARKET OF MACHINERY FOR PASTRY AND BAKERY

Alba & Teknoservice srl designs and produces equipments for bakery and pastry industry as: croissant machines, make-up tables, dough billets preparing systems, laminating lines, ciabatta bread lines, multisize bread lines, pita, num bread, lavash lines, cracker lines, special lines and **custom design** machines.

The high quality of these equipments is due to the great passion developed in over **30 years of experience**. The founders of the company begin in 1982 their experience at renowned company in the industry and in 1992 open Teknoservice Snc, which begin dealing with servicing, repairs and interventions on their own or on behalf of major manufacturers.

The founders's experience gained as CIM and Teckno-matik technicians, a long-time leader companies in the field of machinery for pastry and bakery, leads them to develop projects increasingly complex and technologically advanced, and thanks to continued collaboration with their customers, they realize the first automatic groups for croissants, make-up tables, ciabatta, bread lines and crackers lines and a variety of customized automations.

This ongoing attention to the needs of the customer and assistance in the development of its automations brings Teknoservice to grow more and more, until making the decision in 2005 to transform the company, originally founded as service / intervention, in a leading company in the market of machinery for pastry and



bakery: so ALBA & Teknoservice Srl is founded.

Experience, passion, innovation and satisfaction are the cornerstones on which the philosophy of ALBA & Teknoservice is focused on.

Experience over decades of work in the bakery equipment, from simply technical assistance to the realization of industrial plants.

Passion in the development of each product while keeping its essence and improving its quality.

Innovation in the ongoing search for the best, as well as in the study of how to solve the problems of each client with a custom design solution.

Satisfaction: the purpose is customer satisfaction in seeing his product taking shape, his problem solved, new ideas coming to life.

All these factors have led ALBA & Teknoservice to produce extremely performing and customizable Pizza Lines, which are enjoying great success worldwide.

From a simple cutting table to a complete line, ALBA can compose and draw with you the most suitable machine, from lamination or from balls, with or without topping.

ALBA PIZZA LINES: Choose the best

Laminating Lines employ satellites and gauging units which gently reduce the pastry sheet to the final thickness, then cut it into the desired shapes, remove scraps for reuse and collect the product by hand or feed panning systems, proofers, freezers.

Cold-pressing Lines provide synchronized devices that ensure accuracy and consistency in the pro-

cessing, as well as really innovative systems of pressing the balls, always with the possibility of collecting by hand or automation of the next process.

New range of pizza lines for products in high rise, as gluten free, kamut, spelt and similar crackers and breads. The increasing demands from our customers and the market has led us to develop specialized lines to produce this brand of products which are having a greater and greater success worldwide. Very simple products in terms of ingredients and appearance, but with a rich taste and great quality, dedicated to the increasingly large number of gluten intolerant and those who want to enjoy a healthy nourishment.

BREAD LINE: Line to produce different types of bread

Multibread is the solution to produce different types of high quality bread.

This machine can become a component for an industrial plant; in fact it reaches a production of 1.000 kg/h of dough.

As a **Dough Former**, it allows you to work all types of bread dough

As a **Chunker** it allows to cut different programmable sizes without lateral trimming.

As a **Weigher** it allows great precision for all types of bread: it weighs and cuts what is impossible to do by hand, maintaining the delicacy of manual work.

The reduction to 0 of the lateral waste and the weighing option allow to make productions until yesterday unthinkable, achieving performance close to 100% with leavened and highly hydrated dough up to 80%. 🏠

www.albaequipment.it



COMPLETE PROCESSING LINES, MACHINES AND “**TURN-KEY**” SOLUTIONS FOR THE CONFECTIONERY INDUSTRIES

Take Know-how, experience and innovation. Add them to the most high-tech and innovative production solutions and place them together in the center of the Italian Tech Valley, where machineries for the production and transformation of food are born and developed. There Gorreri Food Processing Technology® Company engineers and manufactures complete production lines and machineries for the confectionery sector. An historical firm that thanks to the trust of its customers is quickly growing and that in 2019 will inaugurate its new and innovative Company Site.

MATCHLESS MIXING SYSTEMS. Gorreri Company is worldwide known for its ability to manufacture customized and designed turn-key solutions and to produce machines and technologies unequalled for performance and results.

GORRERI TURBOMIXER®, the famous and unique turboemulsifier with vertical head that is conquering the main confectionary producers all over the world is an innovative in-continuous mixing system, fruit of many years of experience that through a bright solution like **VERTIMIX TECHNOLOGY®** is able in few minutes to emulsify batters, creams, mousses, sponge-cake with a final density impossible to reach with any other mixing equipment on the market. **TURBOMIXER** Range is a wide and complete set of turboemulsifiers of many capability and dimension.

But **GORRERI** experience in mixing equipment does not stop here. With **PLANETMIXER SERIES®**, a range of indestructible pressurized planetary mixers available in 6 different capacities



**MULTIMATIC 400R****CUTTERSONIC GCS-SA 400 DOUBLE HEAD****Sponge cake line**

(from 120 to 800 lt) with a complete range of optionals and devices, the company satisfies each single production need.

COMPLETE PRODUCTION LINES. More than 50 years of experience in the confectionary sector process make Gorreri Company able to design turn-key and tailored solutions for the production of Sponge Cake based products, Layer-cakes, Pies and Tarts, Muffins and each kind of dosed product. It is only when you perfectly know

the production process and the technological characteristics of different batters and doughs that you can manage every step of a production process, avoiding loss of production and guarantee the maximum of optimization.

“Because when you buy a production line and when you evaluate an investment, one of the most important items to take into account is the reliability of the machinery and the speed of the installation and the waste of production that

with Gorreri technologies are reduced to the minimum.” says Mr Luca Gorreri, General Manager and owner.

And it is always thanks to the mastery and the great knowledge of the production process of products such as sponge cake that Gorreri manufactures unique technologies, such as G-Roll Technology and G-Tube Technology to realize rich and perfect rolled layer cakes that no other competitor on the market is able to do.

TURBOMIXER GMG300



A PHILOSOPHY THAT MAKES GORRERI'S MACHINERIES UNMISTAKABLE. Gorreri's lines and machineries are all designed with a specific and unique philosophy that makes each product highly recognizable and optimized for the use for which it has been studied. Simple and fast maintenance, Assembly and dismount without using keys or tools, High technologic touch screen panels and interconnectable with the business management, Installation of the best components on the market, High flexibility, Entirely sanificable; High performance with reduction to minimum of the waste, Installation of the most recent and innovative technologies, Clean,

simple and essential design to avoid contamination and dust.

A UNIQUE AND COMPLETE HIGH-TECH WORLD. GORRERI's range of machineries is very wide.

The company offers to its customers innovative and high performing solutions for many different applications and each of them ensures performance of the highest technological level because every single device is designed to give the best and to put the customer in a position to produce beautiful, perfect and unique products.

GORRERI's range offers compact and semi-automatic lines for the

production of round and rectangular layer-cakes and each kind of dosed products, like muffins, eclairs and cakes; both vertical and horizontal injection devices, CUTTERSONIC, the ultrasonic cutting systems for any need, depositors, enrobing and decorating devices, different solutions of depanning systems, robotic arms to decorate and printing systems with edible inks and customizable machineries made on request. 🏠

www.gorreri.com

PLANETMIXER UNPL 400 lt



THE TOP QUALITY INDUSTRIAL MIXERS

Escher Mixers specializes in the production of mixing machinery for the bread and pastry-making sectors.

Over the years we have gained specialized knowledge that has allowed us to develop machines and solutions to meet the needs of a variety of clients and different types of markets.

Our machines are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.

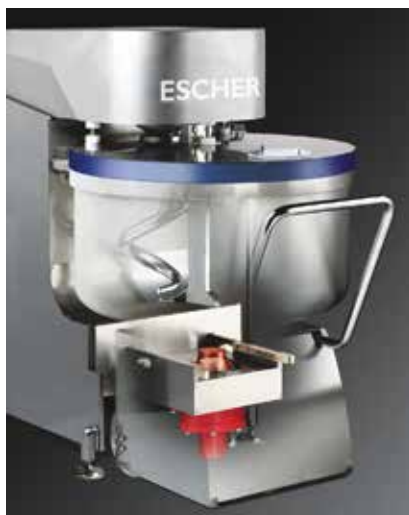
BAKERY Equipment

We propose Spiral and Wendel mixing concepts. Both solutions can be with removable bowl through a Patented® bowl locking and motion system MR-MW Line or bottom discharge system MD-MDW Line with conveyors belts or bowl lifters which can be matched with automatic solutions with linear system and storage of the resting bowls in vertical or linear storages, rotating automatic systems-carousel, scraps recovery systems, transverse hopper systems and star-cutting / guillotine / roller with guillotine and other customized solutions.

PASTRY Equipment

The range of Planetary Mixers with double tool for the pastry industry is characterized by the lack of oil lubrication systems, improving hygiene and reducing machine maintenance. A wide range of interchangeable tools is available for different uses and doughs.

For industrial productions, we have developed the PM-D Line with independent tool movement, with individual speed regulation and the possibility to reverse the motion. While the PM-DB Line with the bridge



structure allows automatic insertion of the ingredients, air insufflation to reduce mixing times and increase volume, dough processing with negative / positive pressure and cleaning

through CIP washing system. Various bowl discharge options are available. 🏠

www.eschermixers.com



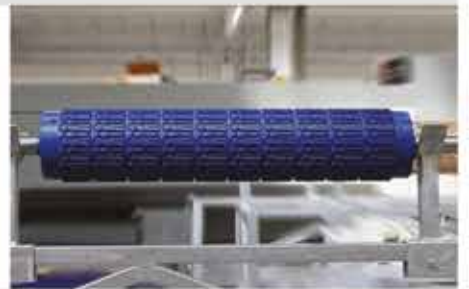
TECHNOLOGY FOR BISCUIT MOULDS



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A SIMPLE AND SMART VISION SOLUTION

FOR SHAPE AND COLOR INSPECTION IN THE FOOD INDUSTRY

Vision inspection machines play an increasingly important role in many industrial manufacturing processes thanks to their unique characteristic of both raising quality and cutting costs.

Although many vision tasks are nowadays easily addressed through machine vision (examples include determining the correct label position, inspecting the bottle seal finish, verifying that caps are securely tightened, reading QR codes, checking fill-levels), there is still a number of



ALBERT™

EINE EINFACHE UND SCHLAUE LÖSUNG FÜR FORM- UND FARBPÜRFUNG IN DER NAHRUNGSMITTELINDUSTRIE

Bildverarbeitungssystemen spielen eine zunehmend wichtige Rolle in vielen industriellen Herstellungsverfahren, da sie einheitlich sowohl die Qualität steigern als auch die Kosten reduzieren.

Obwohl viele Inspektionsaufgaben heutzutage einfach durch maschinelle Bildverarbeitung erledigt werden (Beispiel umfassen die Bestimmung der korrekten Aufkleberpositionierung, Überprüfung des Flaschensiegels, Verifizierung des sicheren Verschlusses von

Deckeln, Lesen von QR-Codes, Überprüfung von Füllständen), so gibt es doch noch eine Reihe von Herausforderungen für bestimmte Industriezweige, vor allem bei der Überprüfung von natürlichen Nahrungsmittelprodukten.

In der Tat haben Nahrungsmittel, wie gebackene oder gefrorene Güter, naturgemäß einen Abweichungsgrad in Form und/oder Farbe, den traditionelle maschinelle Bildverarbeitungssysteme kaum handhaben können. In der Nahrungsmittelindustrie ist das

Annahmekriterium oft eine recht subjektive Kombination vieler Parameter, die sogar ein Qualitätssicherer schwer beschreiben könnte und wie schwer ein Fehler wiegt ist selbst eine komplizierte Mischung vieler Variablen.

Für solche Anwendungen wird die bildbasierte automatische Überprüfung noch nicht breit angewendet und menschliche Bediener werden noch angestellt. Auf der anderen Seite wird die Inspektionsaufgabe üblicherweise durch hoch spezialisierte Lösungen wahrgenommen,

challenges to face in certain industry sectors, especially when inspecting natural food products.

In fact food products, such as baked or frozen goods, naturally feature a degree of variability in shape and/or color that traditional machine vision systems can hardly handle. In the food industry the acceptance criterion is often a quite subjective combination of many parameters that even a quality assurance operator would find hard to describe and the severity of the defect itself is a complex mix of many variables.

For such applications imaging-based automatic inspection is not widely used yet and human operators are still employed.

On the other hand in those cases where machine vision is applied, the vision task is usually accomplished

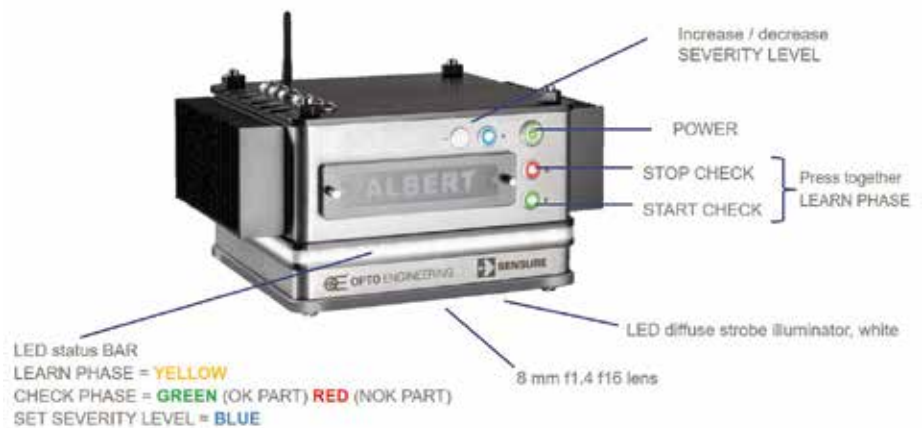
by highly customized solutions that prove to be costly and rigid since they require experienced engineers for programming and they cannot be easily adapted to new production requirements.

Quite often, in fact, one single production line is used for multiple products and the end users wish to simply

and rapidly modify the acceptance criteria in order to follow changes in production requirements (such as a different batch of ingredients) or simply inspect different products.

Traditional vision inspection systems are conceived to outperform human operators both in terms of speed and reliability but are not suited to

ALBERT™ interfaces



ALBERT™ Schnittstellen

wenn die maschinelle Bildverarbeitung verwendet wird, die teuer und unflexibel sind, da man erfahrene Ingenieure für ihre Programmierung benötigt und sie nicht leicht an neue Produktionsanforderungen anpassbar sind.

In der Tat wird recht oft eine einzelne Fertigungsanlage für mehrere Produkte verwendet und der Endanwender möchte die Annahmekriterien einfach und schnell modifizieren, um Veränderungen der Produktionsbedürfnisse gerecht zu werden (wie verschiedene Inhaltsangabe) oder einfach verschiedene Produkte zu überprüfen.

Traditionelle Bildverarbeitungssysteme wurden erdacht, um menschliche Bediener sowohl im Hinblick auf Geschwindigkeit als auch Zuverlässigkeit zu übertreffen, sind aber nicht geeignet, um die oben

genannten Bedürfnisse zu befriedigen. In der Tat wurden sie größtenteils an Industriezweige angepasst, die prüfen müssen, ob ein bestimmter Parameterbereich die Toleranz verlässt oder nicht, wie kontaktfreie 2D-Metrologie von gedrehten oder gepressten Teilen.

Um die besonderen Bedürfnisse der Nahrungsmittelindustrie zu befriedigen, hat Opto Engineering zusammen mit seinem italienischen Partner Sensure neurale Netzwerktechnologien auf die maschinelle Bildverarbeitung angewandt und ein neuartiges und leicht zu verwendendes System entwickelt, das aus Beispielen lernt, wie es Menschen tun: Ungleich einem herkömmlichen Bildverarbeitungssystem kann es schnell umtrainiert werden, um ein neues Produkt zu

sortieren oder sich an eine neue Inhaltsstoffangabe gewöhnen.

Das System, ALBERT™ (Fig. 1), ist im Wesentlichen ein selbstlernendes Bildverarbeitungssystem für die Überprüfung von Form und Farbe, auf der Grundlage künstlicher Intelligenz (ein kombinierter Ansatz zwischen statistischen und neuronalen Netzwerktechnologien).

Die Kernsoftware basiert auf neuronalen Netzwerken, Softwarealgorithmen, die das menschliche Gehirn widerspiegeln: Bildverarbeitungssysteme auf der Grundlage dieser Algorithmen können aus Beispielen lernen und sind anpassbar, d.h. sie können leicht an die Überprüfung neuer Produkte angepasst werden.

Dank eines Satzes neuer eingebauter Merkmale und der Selbst-

meet the above-mentioned needs. In fact they have been mostly applied to industries that require to check whether a fixed set of parameters is out of tolerance or not, such as 2D non-contact metrology of turned or pressed parts. To meet the specific needs of the food industry Opto Engineering in cooperation with its Italian partner Sensure has applied neural networks technology to machine vision and developed an innovative and easy to use vision system that learns from examples as humans do: unlike traditional inspection systems, it can be quickly re-trained to sort a

new product or adapted to a new batch of ingredients.

The system, named ALBERT™ (Fig. 1) is essentially a self-learning vision system for shape and color inspection, based on artificial intelligence techniques (a combined approach between statistics and neural networks technology).

The core software is based on neural networks, software algorithms that mimic the human brain: vision systems based on these algorithms can learn from examples and are adaptive, i.e. they can be easily tailored to

inspect new products.

Thanks to a set of built-in features and its self-learning ability, ALBERT™ learns the characteristics of food products directly from the production line on a standard batch of products without complicated settings. The learning process is easily performed by presenting some products on the production line and activating ALBERT™ in "LEARN" mode during normal operation.

Once the learning process is complete, ALBERT™ is ready for the "INSPECTION" phase: the products deemed inconsistent with the desired level of quality are reported via an integrated light bar and can be rejected from the line by interfacing ALBERT™ with the most common ejection systems thanks to the preinstalled opto-isolated outputs.

Users can additionally adjust the "severity" level of the control param-

Cookies inspected
by ALBERT™



Kekse, überprüft von
ALBERT™

lernfähigkeit erlernt ALBERT™ die Merkmale von Nahrungsmitteln direkt aus der Fertigungsanlage auf einem Standardsatz von Produkten ohne komplizierte Einstellungen. Der Lernprozess wird leicht durchgeführt durch die Vorlage einiger Produkte auf der Fertigungsanlage

und Aktivierung von ALBERT™ im "LERN"-Modus während des Normalbetriebs.

Sobald der Lernprozess abgeschlossen ist, ist ALBERT™ bereit für die "ÜBERPRÜFUNG"-Phase: Die Produkte, die als nicht dem

gewünschten Qualitätsniveau entsprechend angesehen werden, werden mittels integriertem Lichtstrahl mitgeteilt und können durch Verknüpfung von ALBERT™ mit dem herkömmlichsten Auswurfsystem aus der Fertigungsanlage entfernt werden, dank der vorinstallierten optisch isolierten Ausgänge.

Die Anwender können den "Schwer"-Grad der Kontrollparameter zusätzlich anpassen, ohne die Anlage anhalten zu müssen: Eine vorgesehene Gleitstange gestattet es den Anwendern, die Sortierkriterien zu lockern oder zu verschärfen und ALBERT™ leicht und schnell an neue Qualitätsparameter anzupassen (Fig. 2).

Das System hat sich vor allem auf dem Bäckereigebiet für die Form- und Farbprüfung von Keksen als erfolgreich erwiesen (Fig. 3). Neben

eters without having to stop the line: a dedicated slider bar allows the user to loosen or tighten the sorting criteria, quickly and easily adjusting ALBERT™ to new quality parameters (Fig. 2).

The system has proven to be successful especially in the bakery sector for shape and color inspection of cookies (Fig. 3), sweets but also with meat products such as chicken chops in order to identify non-standard shapes or missing bread coating.

The system integrates a 1/1.8" 1.3mp camera coupled with an 8mm fixed focal length lens and "flat dome" LED illumination system (white color and strobe mode operation only designed for fast inspection) featuring a scratch resistant polycarbonate (Lexan Margard®) diffuser.

ALBERT™ can inspect products at an average speed of 1 m/s, processing

approximately 20 parts per second (these are approximate and estimated values, higher speeds are possible depending on the type of production, the number of inspected parts per second may vary depending on their size and the speed of line). The system is designed to be fully compliant with the requirement of the food industry thanks to the IP65 protection and the adoption of appropriate materials.

ALBERT™ communicates its status through a LED bar that turns red when defective products are detected. ALBERT™ features several I/Os including one opto-isolated input for the trigger signal, three outputs for LED light towers (2 outputs for the lights 1 for the siren), 6 opto-isolated outputs to be interfaced with up to six rejection stations (also via PLCs). ALBERT™ also features 2 ethernet ports for communication with PLCs

and industrial PCs, wireless wi-fi for communication with industrial tablets, four USB 3.0 ports, one HDMI port and one DVI port. Power must be supplied via a 24V source. ALBERT™ can be easily installed by means of the four threaded holes (M8) located on top of the unit, making sure to respect the correct working distance from the conveyor belt.

The system is designed to meet the increasingly demanding needs of the machine vision industry that requires inspection systems that are both flexible so that can be quickly used to inspect new products and easy to use, thus not requiring experienced engineers to program and maintain them. 🏠

www.oe-albert.com



Süßwaren, aber auch für Fleischprodukte, wie Hühnerstücke, um nicht gewünschte Formen oder eine fehlende Panierschicht zu identifizieren.

Das System integriert eine Kamera 1/1,8" 1,3mp, gekoppelt mit einer 8mm-Festfokuslinse und "Flat dome"-LED-Beleuchtungssystem (weiß und Strobomodus, nur für schnelle Überprüfung), versehen mit kratzfestem Polycarbonatdiffusor (Lexan Margard®).

ALBERT™ kann Produkte mit Durchschnittsgeschwindigkeit von 1 m/s überprüfen, ca. 20 Teile pro Sekunde verarbeiten (dies sind ungefähre und geschätzte Werte, höhere Geschwindigkeiten sind möglich, abhängig von der Art der Produktion, die Anzahl an geprüften Teilen pro Sekunde kann variieren, abhängig von ihrer Größe und der Geschwin-

digkeit der Anlage). Das System ist darauf ausgelegt, vollständig den Anforderungen der Nahrungsmittelindustrie zu entsprechen, dank des IP65-Schutzes und des Einsatzes geeigneter Materialien. ALBERT™ kommuniziert seinen Status durch eine LED-Strahl, der rot wird, wenn defekte Teile detektiert werden. ALBERT™ umfasst mehrere Eingänge/Ausgänge, einschließlich eines optisch isolierten Einganges für das Auslösesignal, drei Ausgänge für LED-Lichttürme (2 Ausgänge für das Licht, 1 für die Sirene), 6 optisch isolierte Ausgänge zur Verbindung mit bis zu 6 Verwerfstationen (auch über PLCs).

ALBERT™ umfasst auch 2 Ethernet-Anschlüsse zur Kommunikation mit PLCs und industriellen PCs, kabelloses Wi-Fi für die Kommunikation mit industriellen Tablets, 4 USB 3.0-Anschlüsse, 1 HDMI-Anschluss

und 1 DVI-Anschluss. ALBERT™ kann mittels der vier Gewindelöcher (M8) auf der Oberseite der Einheit leicht installiert werden, was sicherstellt, dass der korrekte Arbeitsabstand vom Förderband eingehalten wird.

Das System ist dazu ausgelegt, die zunehmenden Anforderungen der maschinellen Bildverarbeitungsindustrie zu erfüllen, die Überprüfungssysteme benötigt, die sowohl flexible sind, so dass sie schnell zur Überprüfung neuer Produkte verwendet werden können und leicht verwendbar sind, und damit keine erfahrenen Ingenieure benötigen, um sie zu programmieren und zu warten. 🏠

www.oe-albert.com

ERREPAN SRL, METAL BAKING PANS AND TRAYS FOR INDUSTRIAL CONFECTIONERY AND BAKERY PRODUCTION SINCE 1987

Italian quality, high production flexibility and close relationships with the most important plant manufacturers in the world. ISO certified since 1998

Mission: to help our customers to choose the products that best meet their needs, according to the automation level of their production process, making sure they are satisfied. This is the mission statement of Errepan, a company that has been designing and manufacturing baking trays and pans for over 30 years.



Investments

During its activity, this small artisanal business has become a real large company thanks to constant and targeted investments.



The new arrivals include an automated laser welding station, particularly suitable for specific products, which allows a neat work, slag and burr-free, without sacrificing the performance levels of the classic systems.



Products

Thanks to a flexible production structure, Errepan is able to offer and design customised solutions. The synergic collaboration with the most important manufacturers of machinery and systems is an extra guarantee for their customers.



Download the catalogue for the standard line



Visit the website

Errepan offers two main lines:

- standard line: the catalogue is dedicated to bakery retailers;
- industrial line: customised products for the food industry.

On its brand-new website, the company shows its products providing technical details and a wide range of pictures. 🏠

www.errepan.com





in love with the perfect shape

baking pan for



croissants



baking pan for



muffins

cake



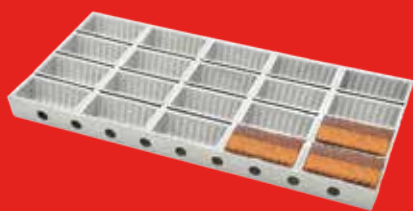
baking frame



Equipment
for bread
and cake baking
industries

ERREPAN s.r.l.
Via Terracini, 4
TREVIGLIO (BG) - Italy
Tel. +39 0363 301806
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www.errepan.it - info@errepan.it





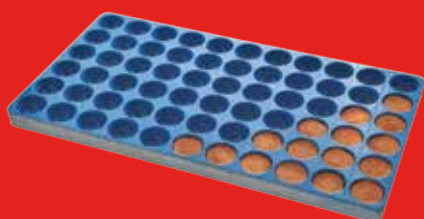
Loaf pan with ridged containers



Pan for croissants on a single aluminium tray or sheet



Flat sheet for high output machines



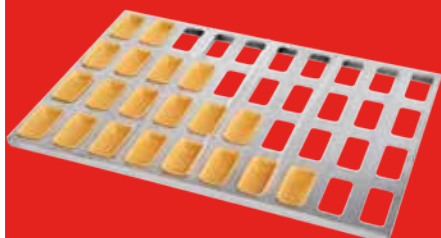
Semi-spheric form with highly non-stick Teflon.



Slotted loaf pan with automatic cover lock



Sheet for hamburgers for up to 125mm in diameter



Tray with self-carrying paper cup holders



Pan for muffins with a large selection of shapes and diameters



Stackable pan for panbauletto



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CAVANNA INNOVATION, PACKAGING SYSTEMS FLOWPACK

Cavanna is an Italian company specialized in packaging systems flowpack allowing a small wrapper to wrap a single product or group of products with a plastic film. Among the various sectors in which these types of packaging are used, there is first of all the food sector (industrial baking monotype and assorted biscuits, chocolate, products for breakfast, sweet and savory snacks, bread substitutes, coffee pods for automatic and semi-automatic coffee maker, cheese, frozen products), but also non-food, cosmetic and pharmaceutical industries. The product, independently of whether it be food based or other, is packaged and protected in order to preserve its quality, to ensure security and at the same time facilitate the opening to the final consumer. Recently Cavanna has increased also its capabilities in the secondary packaging with a complete range of robot that can erect, fill and close boxes and cartons.

Major asset of the company is the capability to design complete medium and high-speed packaging lines and systems, starting from processing lines up to the overwrapping of products with different forms and characteristics, special packaging and packaging materials, and a wide range of opening and re-closing solutions for wrapping and overwrapping applications. The innovation based in the manufacturing of complete medium and high-speed lines for delicate products with different forms allowed Cavanna to become a reference partner of important multinational corporations in the food sector for the domestic but







pecially foreign market. Encountered innovations are the artificial vision, robotics manipulation, barrier seals and system sensibility to mechanical and physical characteristics of packaging materials, reduction or elimination of rejected pieces due to machine stop, ergonomic solutions for line operators, flexibility in layout planning, bivalency or modularity of a unique system for the treatment or the manufacturing of products with different formats or packaging. In order to regularly face up to the technological challenge the 3% of the company turnover is annually re-invested in R&D (12 mIn of € in the past 5 years).

The areas towards which the Group's investments are oriented now are the packaging of fresh and frozen food, the engineering based on sanitary design international standards and the compatibility of the systems with polymeric and cellulosic packaging materials of the latest generation, produced with renewable resources. At Iba, we will show a wrapping

solution, completely based on the vision system with high-resolution linear cameras, is made for delicate products with irregular shape, like croissants. The G-44 robotic unit, equipped with 2 Delta arms, takes the croissants transported on a conveyor at 120/150 ppm and places them directly on the wrapper's "chainless" infeed. The advantages are remarkable and easy to guess:

- Just one manipulation of the products (pick up and deposit):
- Reduced sliding surface
- Possibility to work with products that can easily vary their dimensions
- Possibility to have fast changeovers
- Lower cleaning times, due to a lower number of components installed on the line
- Just one operator managing the whole line

The vision system is based on last generation linear and color camer-

as, controlled by Cognex. This unit is able to support up to 4 cameras in parallel, along with another series of vision sensors (for example, laser profiles, matrix cameras..) and it represents a standard for the global market. The robots are Delta type with 1300 mm diameter, 4 axes, controlled by Rockwell Kinetics 5700 (another standard on a global scale). The modularity of these units allows them to be installed in a series with a little effort and with a very simple software. They are built with standardized frames and optimized measures. The robot unit is complete with a flow-wrapper model Zero4, a medium range wrapper but in any case able to satisfy the most ambitious requirements. Being part of an automatic wrapping line, the wrapper is equipped with accessories such as the automatic reel splicer and the driven unwinding roller. The electronics is Allen Bradley.

www.cavanna.com

ACMA AT PROSWEETS: NINETY-FIVE YEARS OF MECHANICAL INNOVATION AND TRADITION

For more than a century ACMA, a Coesia Group company, has been a leading player in the design and marketing of confectionery packaging solutions. At the forthcoming edition of ProSweets the company will be presenting a blend of historical and contemporary technologies, enabling visitors to try out the functions of the new operator interface and to immerse themselves in an interactive experience. Also on show will be an original “749”, a machine with nearly eighty years’ history behind it that contributed to ACMA’s success on the global market.

Knowledge

There are many companies that can boast a long-standing tradition, but few that can exhibit a “genetic heritage” stretching back 95 years: in Cologne ACMA will be presenting a working specimen of the “749”, a sweet packaging machine launched at the end of the 1930s.

Designed by Bruto Carpigiani – a renowned engineer working in Bologna’s packaging valley – to perfect preceding models, the machine was successfully manufactured for many decades, also in variants that made it possible to perform different types of wrapping.

A set of kinematic actions transform the motor’s rotary movement into an alternating movement, while the machine’s pincers almost seem to imitate the movement of a human hand while wrapping. Lying at the centre of these movements is



the most important innovation: a z-shaped double wheel that enables great flexibility.

For the era it was a revolutionary invention, one that was able to propel ACMA machines to a position of pre-eminence and to guarantee the company's success on the international market.

Innovation

The guiding principle of innovation has never been broken and has led the company to span the decades by consistently offering cutting-edge solutions. This has positioned it in the confectionery and other markets as a leading player and an expert partner in the quest for solutions to meet the needs of customers.

At Cologne ACMA will be presenting its new operator panel (Web HMI), a revolutionary approach to machine interaction and management.

The new panel guides the user through all operations in an intuitive and user-friendly way, from day-to-day machine operation to maintenance and format changeover.

It allows for real-time intervention (Advanced Remote Assistance) by ACMA's team of experts to perform diagnostics and fast troubleshooting. In addition, it constantly monitors the machine's operational parameters to optimize the production flow settings, ensuring maximum efficiency and keeping downtimes to a minimum.

Sustainability

For ACMA, "innovation" means not only "performance" but also the pursuit of efficiency. One of its fundamental rules is to develop cost-effective solutions in terms of both energy consumption and envi-

ronmental impact. For this reason special attention will be paid during the event to developments within the world of packaging that relate to materials and sustainability.

Through its synergy with the Coesia Group, particularly in the research and testing of innovative technologies and materials, ACMA positions itself as a leading partner in the creation and handling of special shapes to distinguish products on the market. Perfect, cutting-edge technological integration to ensure maximum market success.

In Cologne ACMA will be co-exhibiting alongside XPack, a company specialised in the development of wrapping machines mainly for the confectionery sector. XPack offers solutions that respond to differing

production and financial needs in the market, handling.

Products with a combination of flexibility and quality. As well as chocolate wrapping machines XPack has also, over the years, developed individual projects for the soap and coffee markets, thus highlighting the company's engineering versatility. 🏠



ProSweets 2019
ACMA at Hall 10.1,
booth G40 H41

AT HOSTMILANO

THE MICRO-AREA DEDICATED TO COFFEE, GELATO AND PASTRY CONFIRMS TO BE A TRUE SUCCESS IN TERMS OF FIGURES AND TRENDS. A TRIUMPH FOR HYBRIDISATION AND ITALY'S PRODUCTS

Keyword: hybridisation From coffee's latest evolutions to the latest happenings that have changed the profession of ice-cream makers and pastry chefs, who have become true stars. When it comes to coffee, ice-cream and pastry, contamination is the keyword. Save the date for the 41st edition of HostMilano (at fieramilano from 18 to 22 October 2019), the world leader event for Equipment, Coffee, and Food, where the players of the supply chain can learn – within the Coffee, Tea - Bars, Coffee and Vending Machines - Gelato Pastry micro-sector – all the secrets of this world to make their business grow.

A micro-area dedicated to Coffee/Tea - Bars, Coffee Machines, Vending Machines - Ice Cream, Pastries that today makes up 34% of the total number of exhibitors. As for their geographic origin, 63% of these exhibitors are Italian, whereas, 37% come from Germany, the USA, Spain, and the United Kingdom.

Buyers have also confirmed their interest in HostMilano, as their presence will be significant. Even thanks to the close collaboration with the Italian Trade Agency, over 1,500 buyers from 80 countries will attend Host 2019, with a turnover rate of almost 80%, and a targeted focus on a number of markets such as the USA, Canada and the Middle East.

Italy's products win in all sectors. Figures are on the rise while Italy's products increase in popularity. The Coffee, Tea - Bars, Coffee and Vending Machines micro-sector is experiencing a golden era, as con-



firmed by the data relative to the world trade trend of bread, pasta and biscuit-making machines and appliances (with a turnover equal to € 2.4 billion in 2017). This sector has been growing for years at a rate ranging between 4% and 5%, and it is expected to grow by 3.2% on average between 2018 and 2021.

In this scenario, Italy is the leader in the export sector (€ 664 million the overall value), with a market share equal to 27.8%.

The most performing segments are those related to the Premium-Price ones. In fact, in 2017, high-end price flows represented alone 35% of the global total (against 22.4% compared to ten years ago). The United States, China, Germany, Russia, and Canada are the major

markets of this sector.

Good news come from a recent survey conducted by CNA, the Italian Confederation of Crafts and SMEs. In 2016, Italy became the first ice-cream producer in Europe, overtaking Germany. According to Unioncamere, this European market is worth about € 9 million and counts 150 thousand operators. Italy has conquered the market, thanks to a production, which is industrial by 1/3 and artisan by 2/3.

Ice-cream and pastry: it's all about dreams

Coffee, ice-cream, and pastry. Three different worlds, which are getting closer and closer thanks to the hybridisation between formats, which has changed the rules of the pastry

world for ever and will be represented at HostMilano.

The boom of multi-functional bars around the world is an example. They are often located in museums, bookshops, cinemas, theatres, and all of them give life to innovative outlets with a wider offering.

All this was made possible thanks to the new prestige that consumers acknowledge to chefs, pastry chefs, and ice-cream makers, who are now obliged to become true experts in selecting quality raw materials and in different culinary traditions, especially those related to the territory.

If the world of pastry is selling dreams, the world of ice-cream is making them come true. In 2017, in Italy, every adult has eaten between 6.5 and 7 kg of ice-cream. However, the consumption of alternative

products is increasing considerably, especially milk-free (including its derivatives), gluten-free, low-calorie, and vegan ones (according to VeganOK, the vegan ice-cream offering will increase by 28% in 2018). Therefore, an increasing number of bars, confectionaries, hotels, and caterings are adding a high quality ice-cream to their offering. And this requires the use of machines (combined or not) that can produce also small amounts. More in general, technology wins whenever work tools for professionals are involved. Between Internet of Things, remote control, and multi-function systems, the new tools must all be easy to use and ensure low maintenance costs.

The new world of ice-cream is involving the world of pastry. The new perspectives brought by home deliv-

ery (an increase in number of pastry and ice-cream shops are getting involved in home delivery apps) or the success of the mini-portions have opened up new consumption opportunities for the ice-cream-pastry world, as major pastry chefs have been able to perfectly interpret trends and unique combinations of tastes. Combining quality raw materials, processing techniques, design, fashion, packaging, and communication.

Championships, courses and cooking shows. It's not all just about business.

An increasing competitive market in which professionals must become also entrepreneurs and managers and be able to combine technology with creativity, specialisation and knowledge of the latest trends.



And this is what HostMilano 2019 will be offering. It will be, once again, the perfect place where to discover the latest trends related to coffee, ice-cream, and pastry, between workshops, cooking shows conducted by major Italian and international pastry chefs, cake designers' creations, and exhibitions of the best baristas and bar tenders.

Let's start with the 4th Italian Coffeehouse Grand Prix (19 and 20 October) organised by Aicaf, the Italian Academy of Coffee Masters with the support of Altoga. But don't miss other important events, such as the Cake Designers World Championships and the World Trophy of Pastry, Ice Cream and Chocolate, both curated by FIPGC, the International Federation of Pastry, Ice Cream, and Chocolate. These championships are held every two years and will take place on 19 and 20 October 2019 and 21 and 22 October 2019, respectively, and will focus on art and local traditions. To participate in the competition, each national team must bring different flavours and ingredients, reinterpreting their local pastry traditions in a modern way.

SMART Label, the award dedicated to innovation in the professional hospitality industry, promoted by Host-Fiera Milano in collaboration with POLI.design and sponsored by the ADI (Italian Association for Industrial Design), will also be returning to Host.An event intended to promote companies of the Coffee, Tea Bars, Coffee and Vending Machines, Ice Cream Pastry world that have successfully put the combination of technology, hospitality and future trends in the limelight. In total, the numbers point to 497 candidacies collected over the past three editions, 156 companies awarded



the SMART Label and more than 20 special recognitions with the Innovation SMART Label, awarded to the same number of products marking significant milestones in the sectors represented.

Bar/Coffee companies already registered to take part in the 2019 edition of HostMilano include:

Althaus Tea - Hanseatic Tea Export GmbH, Aromat Niederlassung Hamburg Der Dek Deutsche Extrakt Kaffee GmbH, Astoria, Bianchi Industry, Bunn-o-Matic Corporation, Cafento S.l., Cafes Novell, Caffè Carraro, Caffè Mauro, Carimali, Covim, Cup & Saucer, Danesi Caffè, Dical Lollo Caffè, Diemme Caffè, Eversys Ag, Evoca Group, Flo, Florapharm Pflanzliche Naturprodukte GmbH, Franke Kaffeemaschinen Ag, Gruppo Cimbali, Hausbrandt, Julius Meinl Industrieholding GmbH, Kim-

bo, La Marzocco, La Spaziale, Le Piantagioni Del Caffè, Marco Beverage Systems Ltd, Rancilio Group, Rex-Royal Ag, Simonelli Group, Thermoplan Ag, Torrefazione Monforte, UCC Europe, Vergnano Caffè, Wega Macchine Per Caffè.

Gelato/Pastry companies already registered to take part in the 2019 edition of HostMilano include:

Babbi, Bras, Bridor, Bussy, Carpigiani Group - Ali Group, Ciam, Clabo, Eurovanille, Frigomat, Frigomeccanica, Gelmatic, Iceteam 1927 - Ali Group, Isa, Italmill - Bessozzi, Martellato, MEC3 - Optima, Novacart, Pregel, Casa Demarle, Scotton, Selmi, Silikomart, Ugolini. XPack has also, over the years, developed individual projects for the soap and coffee markets, thus highlighting the company's engineering versatility. 🏠

HIGH QUALITY PRODUCTS, EXPERTISE AND PASSION

A story of excellence. High quality products, expertise and passion: Macinazione Lendinara tells a story of excellence. This Italian milling company, with more than 80 years of activity, was founded by the Cavallari family in 1937 in Lendinara, a town in the Polesine area between the rivers Adige and Po. Now the company is led by the third generation of the family with Pier Massimo Cavallari, grandson of the founder Antonio and son of Valentino, running the mill.

The mill produces soft wheat flour for companies and bakeries, pizzerias and pastry professionals, with an annual production of about 100 thousand tons of flour. The large storage capacity and the possibility of fractioning different types of finished product ensure high levels of flexibility and customization. Flexibility, efficiency and innovation make Macinazione Lendinara different from the other companies, being able to offer specific solutions to its customers, from the largest companies to wholesalers and bakers, providing them with the best flour in short delivery times also thanks to the automatic packaging on pallets.

Quality comes first. For years the company has been managing the acquisition of grain directly with selected agricultural producers through cultivation contracts. This choice ensures sowing and harvesting that respect natural cultivation techniques and a careful selection of grains.

The constant pursuit of quality and experience has allowed the development of the company from an artisanal business into a modern industrial structure, with a large and qualified activity, and the achievement of the prestigious Food Safety System Certification 22000.

Quality control is a priority, with a protocol that covers the entire production process: constant physical and microbiological analyses of flour and grain samples guarantee compliance with the strictest quality and hygiene standards.



Macinazione Lendinara
tells a story of excellence



In Italy and abroad. Macinazione Lendinara is also well-known on the foreign market thanks to the distribution company Mugnai di Napoli srl, operating throughout Europe, England, Australia, Japan, USA and the Emirates. From abroad the company constantly gets positive feedback on the quality of its products and general praise.

This is especially true for the Neapolitan pizza flour, which is used during promotional events, often including training and workshops to teach pizza makers how to prepare the best Italian pizza. In Italy, on the other hand, the bakery and confectionery lines are particularly successful.

Due to its specific nature, the plant can reach different markets through a good number of owned vehicles: it serves artisanal bakeries, pastry shops and pizzerias. Thanks to its high levels of technology and its geographical location, the company has commercial relationships with the largest industrial confectionery companies in Northern Italy, being able to carry out an “aging” service in special silos in order to perfectly refine the flour thanks to a large

number of cells for the finished product and an extraordinary storage capacity.

The automatic packaging, on the other hand, allows wholesalers to be supplied in the areas of Central and Southern Italy.

Anima di Pizza. Anima di Pizza is the line of professional flours for the ultimate Italian pizza. Whether you like it fragrant or crunchy, tall or thin, rough or delicate, Roman or Neapolitan, Anima di Pizza offers

5 types of flour that are becoming the stars of the wood-fired ovens: Manitoba, for a classic and fragrant pizza, full of aroma; Partenope, for an authentic, fluffy and elastic pizza “with a thick crust” according to Neapolitan tradition; Luna Romana, for a thin and crispy pizza; Gustosa, with a blend of soft wheat and semolina, for a golden, rustic and tasty pizza; and finally Delicata, for a delicate and light pizza. 🏠

www.macinazionelelendinara.it



PROSWEETS COLOGNE: EXBERRY® PRESENTS THE PERFECT COLORS FOR PLANT-BASED SWEETS

Colors from fruit, vegetables and edible plants are driving innovation in the confectionery market

Gone are the days of uninhibited delight: confectionery completely based on plants is now a major trend among consumers. These days, people who love sweets prefer their treats to contain clean, clear and ethical ingredients. Consequently, manufacturers are reformulating their products: vegan product launches have more than doubled since 2013.

Producers are supported in fulfilling their customers' demands by suppliers of completely natural ingredients. That's why EXBERRY® by GNT, the leading global brand of Coloring Foods, will focus on the potential of all-natural colors for sweets and snacks at ProSweets Cologne, from 27th to 30th January 2019. At stand G011 in hall 10.1, the brand's experts will inspire visitors by presenting visually appealing color solutions for all types of confectionery, bakery and snack products.

Natural in every detail

"Consumers today like to enjoy sweets and snacks more consciously", says Petra Thiele, Managing Director of GNT Europa. "A growing number of people are moving away from animal-derived or artificial ingredients as they want to focus on a lifestyle of fair sustainability.

By positioning vegan products as being both delicious and natural, man-



ufacturers can make a stronger link to indulgence and healthiness.” This movement offers huge potential for innovation as customers want more of a choice in plant-based confectionery.

Coloring Foods enable manufacturers to create products that can be described as natural. On product labels, natural food colors can be listed simply by naming the original ingredients, e.g. ‘Coloring Food (concentrate of carrot, elderberry)’. This means that consumers see ingredients that convince them of a product’s naturalness at a glance.

Thanks to the vertical integration of EXBERRY®’s supply chain, manufacturers can rely on high quality in terms of stability, brilliance, shelf life and fully traceable ingredients.

From selecting seed varieties and ensuring optimal cultivation conditions to producing the final concentrates, all steps are monitored and controlled meticulously by the brand’s specialists.

Meeting the needs of different applications

EXBERRY® Coloring Foods bring the power of the colorful natural world to a broad range of applications. These totally natural colors are available as liquids, powders, micronized powders and oil-dispersible solutions.

This makes them ideal for meeting the requirements for a wide spectrum of products including hard- and soft-panned confectionery, gummies, chocolates, aerated sweets, extruded snacks, cereal bars and seasonings.

This means that manufacturers who are innovating their product portfolio can rely on a limitless range of colors for almost every product. What’s more, they will be supported by ap-



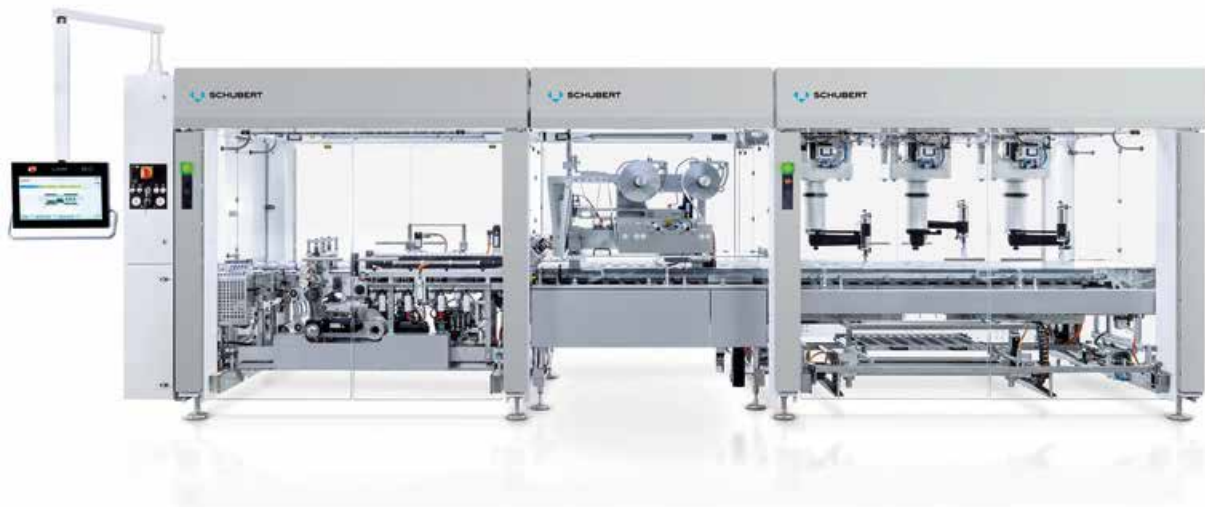
plication experts in perfectly integrating these solutions.

This support provided ranges from market-driven insights that inspire product development to help with

creative concepts, advice on natural requirements, support in color matching and process integration, and consultancy on regulatory and legal issues. 🏛️

Gerhard Schubert GmbH and Schubert Packaging Systems GmbH
at ProSweets 2019 in Cologne (Hall 10.1, Booth F030/G031)

THE LIGHTLINE FLOWPACKER WITH NEW HEAT SEALING TECHNOLOGY WILL BE AT THE FOREFRONT OF SCHUBERT'S TRADE FAIR PRESENTATION



The lightline Flowpacker can now be equipped with a patented heat sealing technology, which can be used to gently package heat-sensitive products.

At ProSweets 2019 in Cologne, Schubert is presenting a lightline Flowpacker equipped with its latest heat sealing technology, with which heat-sensitive products such as chocolate can be packaged gently whilst still maintaining the highest level of performance. The Flowpacker is part of the new lightline machine series with which Schubert is offering its customers three attractively priced, preconfigured machines to take on standard packaging tasks. Additionally, Schubert Packaging Systems will be presenting its comprehensive portfolio of engineering solutions and services.

Whether chocolate pralines, chocolate bars or wafers – consumers pur-

chase many of these confectionery products in flow-wrap bags. With the lightline Flowpacker, Schubert is offering a preconfigured packaging machine – consisting of the Flowmodul flow-wrapping component and a picker line – which packages unpacked or trayed products into flowpacks in an efficient and product-friendly manner.

The Flowmodul is compatible with all commonly used hot and cold sealing films and delivers maximum flexibility in terms of product mix. Using robotic technology, even extremely fragile crackers or biscuits can be stacked in any conceivable variant and packaged into flowpacks.

For packaging heat-sensitive prod-

ucts such as chocolate, for example, Gerhard Schubert GmbH has expanded its Flowmodul flow-wrapping component with a new sealing technology: the new patented heat sealing technology is characterised by very low heat development as well as a constant sealing time at variable chain speed. For the first time ever, the adjustment range of a heat-sealing film can be controlled between 5 and 60 metres – without any loss of quality for the film or the product. Even hermetically sealed packages are possible with this technology.

Preconfigured and efficient

The Flowpacker shown at the booth is part of the new Schubert lightline machine series which comprises three packaging machines for stand-

ard packaging tasks. The series also includes the lightline Cartonpacker for packaging products into cartons and the lightline Pickerline for pick & place applications. A key benefit is that these very compact and efficient systems are characterised by attractive investment costs and very short delivery times.

Customers can now choose between preconfigured machines from the new lightline product family with defined product and packaging formats and the freely configurable machines with comprehensive degrees of freedom tailored to individual requirements.

Fair exhibition machine packs 250 biscuits per minute

At the ProSweets fair, Schubert is showcasing a lightline Flowpacker – equipped with the latest heat sealing technology – which will process mixed packages with two different,

heat-sensitive products. A biscuit with white chocolate and one with brown chocolate will be packaged together in a flow-wrap bag. The machine achieves an output of 250 products or 125 flowpacks per minute. The Flowpacker features a 3D image processing system which ensures that only flawless products enter the infeed chain.

Adaptable machines, future-proof investment

Whether delicate chocolates, soft cakes or chocolate bars – the family-owned company from Crailsheim develops customised robotic tools for all products.

Thanks to the TLM technology's modular design, these tools can be adapted to meet changing requirements such as new product or packaging formats – easily and cost-effectively. If the product or format changes, only the robot tools need

to be adjusted or replaced. For the development and manufacturing of these tools, Schubert draws on its many years of expertise in the design and functionality of grippers and suction cups.

Engineering expertise within the Schubert Group

Schubert Packaging Systems offers comprehensive total solutions and services for food and confectionery manufacturers who need more than just a single machine for their production.

Gerhard Schubert GmbH's subsidiary designs turnkey systems for a diverse range of industries. As an engineering service provider, it advises small and medium-sized companies as well as international corporations on all aspects of final packaging and related processes. 🏢

www.schubert.group



With the lightline Flowpacker, Schubert is offering a preconfigured packaging machine – consisting of the Flowmodul flow-wrapping component and a picker line – which packages unpacked or trayed products into flowpacks in an efficient and product-friendly manner.

DÜBÖR PRESENTS MODULISATION A FASTER CLEANER AND MORE EFFICIENT METHOD OF COATING

The DÜBÖR® Company, run by Horst and Holger Groneweg, comprises several companies in the fields of oil processing, confectionery glaze production and the construction of spraying equipment.

For over 50 years the DÜBÖR® GROUP has been the reliable partner in all things regarding release agents, spraying methods and machinery. Premium emulsions, separating agents, release wax and cutting oils of all kinds belong to the DÜBÖR® product line. Our wide range of TRENNAKTIV products has been producing guaranteed, high-quality, releasing agents for more than 50 years.

All products are 100% organic and antiallergenic, and you will find RSPO products as well as HALAL and KOSHER certificated products. DÜBÖR® has been IFS certified since 2005.

The foundation stone for the group was laid in 1961, when entrepreneur Horst Groneweg established his first factory in Bad Salzufen, Germany, to produce release agents and the related equipment for applying them.

A large number of product and process innovations can be traced back to Horst Groneweg himself. Over the years, working together with his son Holger, he built up a small family business into a globally-aware, internationally active group with factories around the world. As com-



pany successor, Holger has already taken over the day-to-day running of several of these factories. Horst Groneweg, however, is still ever-present in the Group's laboratories and development centres, and plays a significant role in the ongoing development work.

DÜBÖR has long started moving towards Industry 4.0 and is presenting the latest automatic control engineering at the iba 2018 in Munich.

The new generation of machines has been equipped with a user-friendly touchscreen for intuitive user guidance. Thanks to digital controllers, all the machine's performance and consumption data are tracked continually and evaluated within the context of preventative maintenance.

Thus, for example, the new generation of TSA 800 automatically indicates maintenance requirements according to how intensively it is used.

In addition, it has a recipe database which can be used to manage and open a wide range of different spray quantity settings at any time.

The DÜBÖR remote maintenance concept rounds this digital system off. Machine and technician are connected via the internet. Data exchange takes place via a secure, encoded connection.

This leads to a considerable added value for the machine operator:

Most of the faults caused by faulty settings or operation can be eliminated quickly via the digital access option without expensive and time-consuming on-site intervention being necessary.

The innovative concept of the TSA 800 is also completed by the new nozzle generation which fulfills

the highest hygienic requirements thanks to its clean-in-place design. DÜBÖR also specialises in the construction of customised spraying equipment. Meeting our customers' performance requirements is central to our work.

Our extensive product range is designed to match their expectations - whatever the recipe or product. 🏠

www.dubor.de

DÜBÖR®





Sharing nature's wonder from our garden to your kitchen.

We put our hearts into getting
the very best from Mother Nature's
wholesome treasure.

Real food ingredients, 100% tomato
for taste, texture and colour.

Natural food & beverage colours,
that look good and are good.



Interested in clean label, all-natural,
food ingredients for better colour,
flavour and texture?

Get in touch with us by emailing:
infos@lycored.com

www.lycored.com

ITALIAN FROZEN BAKERY PRODUCTS

The history of Dolciaria Acquaviva began in 1979, when Mario Acquaviva opened in Ottaviano, Naples, the first factory dedicated to the production of typical products from Campania. Since then, along with his sons Pierluigi, Giuseppe and Marco a long way have been gone: international goals, 400 references, 240 million pieces per year, 7 thousand pallets storage, about 900 thousand KW of green energy produced each year, 4 production lines and an operating surface of about 27 thousand square meters.

Best raw materials, such as certified margarine and free range eggs, high quality standards, advanced research and development laboratory, rigid chimo / physical checks, are the hallmarks of Dolciaria Acquaviva. The strong orientation towards innovation and customer satisfaction, the company proposes new products every year, such as the Italian “La Lune” butter line of goodness, which includes delicious and soft croissants, pain au chocolate, mini viennoiseries, from ‘dough with butter, designed to satisfy even the most demanding palates.

We are take particularly care to the quality of our products and to food safety. The best raw materials, the continuous monitoring of the quality standards of process and products, attention to changes in habits and tastes of consumers, are features that led us to get more and more approvals in the field of bakery products, in Italy and abroad.

In a short time Dolciaria Acquaviva managed to push the boundaries of their distribution also reaching international markets, with an eye to cultural diversity but always anchored in the rich and appreciated Italian tradition.

Customers put always us to test, whenever they decide what they want for themselves. We want to be their daily choice. That is why always we follow closely the market trends and try to satisfy and interpret consumer tastes, always offering new products, which continuously enrich our broad assortment: breakfast, desserts, snacks and bread,



Pure butter croissant with cinnamon custard and apple filling



La Lune
Premium Italian Butter Croissanterie

more than 350 types of products accompany, at breakfast or at the bar, in the hotel or at the restaurant, the over 350,000 people who choose us every day!

In order to meet the expectations of even the most demanding consumers We manufactured the Regal line, consisting of croissants made with sour-

dough and subjected to a long and complex process that requires up to 30 hours of manufacturing. The yeast, the cold rest and long rising donate to Regal croissants an intense flavoring, taste and an inimitable fragrance, lightness and crispness. The carefully selected ingredients, the absence of hydrogenated fats and the butter melange make Regal a tasty croissants

and at the same time delicate, healthy and digestible.

To enjoy a croissant from the rich and genuine taste, try the Regal in different variants: plain topped with caster sugar, apricot finished with sugar pearls, the one with custard topped with sugar codetta and the hazelnut and cocoa fat cream finished with chocolate flakes.

Regal

Product made with Sourdough
and enriched by butter

Sourdough



Regal croissant with sourdough enriched by butter and hazelnut cream filling

Thanks to this strong orientation towards innovation and customer satisfaction that we were the first to create and manufacture the exclusive recipe of Tiffany Black & White, which many tried to imitate in vain. This 90 grams dumpling is a lovely explosion of taste and happiness: the unique shape, the funny little stars of sugar and soft hazelnut cream and white chocolate give Tiffany Black & White a unique and inimitable taste!

From the passion for the Italian confectionery tradition and from the use of only the best raw materials, the Croissant filled with cinnamon custard and apple is born, one of the most appreciated 2018 innovations of our Italian "La Lune" butter line.

Only free range eggs, 19.5% butter (24% of butter in the dough) and an original and captivating filling make this croissant the ideal choice for even the most demanding palates and for the most refined tastes. 🏠

www.dolciariaacquava.it



Italian Frozen Bakery Products

Tiffany



Tiffany Black & White with hazelnut cream and white chocolate filling



COSTACURTA'S WIDE RANGE OF SOLUTIONS FOR THE FOOD & BEVERAGE INDUSTRY

Costacurta S.p.A.-VICO is an Italian company specialised in the designing and production of metal components for industrial manufacturers and architecture, serving markets worldwide.

The company, with its 95 years of consolidated experience in the Made-in-Italy production, is based in Milan and has 2 production facilities in the province of Lecco.

Since 1921 Costacurta has been investing and researching to be more and more competitive on both the Italian and international markets.

The company has a divisional structure allowing effective operations on different markets, where Costacurta works according to its mission and values.

Its entire product portfolio originates from wires and plates, and is made of:

- Filtering elements
- Conveyor belts
- Products for the Oil & Gas, chemical and petrochemical sectors

Metal conveyor belts

Metal conveyor belts are used in many industrial processes and sectors, from metallurgical engineering, to the pharmaceutical and food industry.

These belts can be used for applications that require



Costacurta





any pack, six-pack and others.

In the food sector, conveyor belts are used for example in the baking process. Baking takes place inside continuous ovens with temperatures between approximately 180°C and 280°C, according to the product to be baked. The products are moved inside these continuous ovens on metal conveyor belts.

Costacurta's conveyor belts resist the temperatures inside the oven and are made with high-quality materials in order to guarantee maximum hygiene and ease of cleaning after use. The surface of the conveyor belts is designed in such way that it can adequately support the product to be baked.

Technicians and engineers are available to assist clients in the selection of the most suitable type of belt for their baking lines. 🏠

www.costacurta.it

temperatures ranging from approx. -150°C to +1.150°C, even under mechanical or chemical stress.

The company has gained a deep understanding in the designing and manufacturing of metal conveyor belts and is able to support its customers in choosing the most appropriate solution, helping them in terms of materials and type of belt to purchase on the basis of operating conditions, shape, size and weight of the products to be conveyed.

In the beverage sector, Costacurta's products can be used in different applications. In particular, the belts are used for heat shrink tunnels or shrink wrappers where the final product needs to be wrapped with a heat-shrinkable film. The belts are designed to guarantee an excellent stability of the product

during the whole process. The constant speed operation of the belt, reduced vibration levels and a high functioning reliability really guarantee the perfect wrapping for



CONTINUOUS ASEPTIC PACKAGING PROCESS

The constant request of complete packaging lines led OMAS TECNOSISTEMI to design a range of machines suitable for sterile products ranging from the bottle washer machines and the depyrogenation tunnels to the single pitch or continuous motion monobloc for filling, stoppering and closing the aluminium capsules suitable for liquid products and powders according to the requirements given by the market. The continuous motion aseptic process ensures relevant advantages compared to the process in batch; this is because the process is automatic and it guarantees the decontamination from microorganisms and particles of endotoxins.

The system proposed by OMAS is composed by a bottles washer Mod.GRW, designed and manufactured according to the GMP guide lines and in order to offer maximum versatility and efficiency. The system uses filtered water for the first stages and pure water for the final phase. This reduces the waste, while the intermittent motion reduces the quantity of water used to not more than 3L. per minute. The not penetrant nozzles ensure the total absence of breaking and the perfect integrity of the glass; the range of vials goes from 1 to 500ml. with a speed up to 200 bpm accord-



ing to the format. All the contact parts with the product are made of stainless steel 316L. while the frame is made of stainless steel 304 (sanitary piping and connections are electro-polished), thus ensuring a very efficient process of washing of the vials. The recipes of the change over can be selected from the PLC and can be selected from a easy-friendly touch screen.

Furthermore the quick release system of the change over contact parts ensures a fast change over time. The whole system is controlled by servo motors, the automatic discharge system at the end of the washing cycle directly led to the sterilization tunnel by means of

hot water. In the tunnel of depyrogenation the automatic process does not require the intervention of the operator and guarantees the absolute decontamination: fast, flexible and efficient, it lasts less than 30 minutes.

The sterilization tunnel is composed by three rooms (pre-heating room, sterilization room, and cooling room) that are separated by doors and the height is automatically adjustable from the PLC as part of vial recipe.

The working temperature of the room is 320°C and this ensures the destruction of the bacteria population. A HEPA filter is installed inside of the frame of the machine. Each room of the tunnel is endowed with the disposition to carry out the test of the HEPA filter demonstration and the particles counter.

Omas aims to develop a new department for the manufacturing of machines destined to the pharmaceutical industry also considering that a new production area of 4000 sq.m. will be ready by the end of the year.

In this way, the total area will reach 10.000 sq.m thus ensuring a always wider and more qualified offer. 🏢

www.omastecnosistemi.it



INNOVATION IS BREWING IN THE BEER INDUSTRY

Digitalization is having a dramatic impact on many industry segments – but brewing faces a number of additional challenges. Large brewing groups are facing issues such as quality, strict cost management, and changing customer tastes, while micro-breweries and craft brands need to manage their rapid growth efficiently.

The global trend of the rising popularity of craft beers has shaken up the industry over the last few years. Consumers who used to be happy with lower-priced, mass-produced beer are turning to what they see as a more authentic product, possibly made in their area by local people. With significant growth in the number of craft breweries, the trend has lost its association with hipsters and has become a growth industry in its own right.

Growth challenges for micro-breweries

However, as in most growth sectors, rapid expansion can generate its own set of challenges. Many craft brewers are self-taught and may face production or quality difficulties once their product starts selling well. The addition of new equipment may pose a problem if the brewer lacks the necessary technical and engineering resources. If a brewer decides to implement new equipment, the learning curve can be steep – not just for maintenance, but for controlling day-to-day processes and production. This is particularly the case for small breweries producing a variety of brands or seasonal products.

Adaptation challenges for large groups

Larger brewing companies have been around for much longer and are usually adept at managing growth. However, the disruption to the industry caused by new consumer trends – along with changing environmental regulations – is challenging them to revise their processes. They are often equipped with older, “black box” legacy systems that are difficult to adapt to new recipes and expensive to maintain, hampering their flexibility and capacity for innovation. Some larger groups have also outsourced parts of their production processes, such as mash filtration, to external



Changes in consumer tastes can be a challenge for craft breweries as well as large brewing groups - but solutions exist

**Rockwell
Automation**



skid providers that may not use the same control systems. This makes it difficult to harmonize and modernize the production process, while generating unnecessary costs. A major equipment overhaul is not usually viable either, as it is too disruptive and costly.

Intelligent automation

Implementing an intelligent distributed control system (DCS) can give both craft and large-scale brewers the foundation for a common automation platform that interconnects different processes and brewhouse systems. If the system is equipped with an easy-to-use interface, users can view information about processes, power consumption and machine activity. In addition, it enables brewers to manage their recipes with more flexibility. In this way, craft brewers can repeat popular products while maintaining quality and consistency. And large brewing groups can use the DCS to optimize production and connect their

systems to the rest of their plants or enterprise information systems.

Rockwell Automation: industry-specific solutions for brewers

To help large and small breweries run their businesses more efficiently, Rockwell Automation recently announced two new modular solutions that will be launched officially at the BrauBeviale trade show in Nuremberg (13-15 November). Both are based on the company's PlantPAx DCS system, which is in widespread use in the food and consumer goods industries.

FactoryTalk CraftBrew

For micro-breweries, the FactoryTalk Craft Brew is a cost-effective way to introduce entry-level automation with minimal technical expertise and instrumentation required. It is designed for craft brewers producing between five and 100 barrels (BBL) and enables them to manage the growth of their business by increasing capacity.

Each part of the production process is documented and visible, so that brewers can repeat or adapt each step, from grain handling to bottling. Craft brewers need to maintain product quality when they expand production, and this application provides them with the temperature and other data they need to monitor quality and consistency.

They can also scale their production up or down, giving them the flexibility to respond quickly to consumer demand. The application can be integrated with brewhouse and cellar equipment, including mash tuns, lauter tuns, brew kettles, and whirlpools. Perhaps most importantly, the fact that all the process information is logged lets brewers be more creative – testing new recipes, tweaking them as necessary, then storing them for repeat production. The solution will be demonstrated at BrauBeviale and available globally from selected Rockwell Automation partner OEMs and systems integrators.





FactoryTalk Brew

Large brewing groups have a different set of challenges to solve and FactoryTalk Brew has a broader set of functions than FactoryTalk Craft Brew, allowing large groups to use it as part of an enterprise-wide automation and information approach – the concept Rockwell Automation refers to as The Connected Enterprise. It comprises a standardized solution for interlinking and fine-tuning every part of the brewing process. As a connected application, operators can configure automation sequences and reports, reducing startup time. For large groups with several global or regional breweries, the solution can be deployed across multiple sites and adapted to any equipment setup, even if different locations are using a variety of tank, tun and grain-handling systems. It has been designed with an emphasis on ease of use, enabling users to access production information at any time from any device – they can now start and monitor fermentations via their mobile phones. It also minimizes project risk by allowing operators to design within the software and test before executing.

This solution is also available from specialized Rockwell Automation OEMs and systems integrators.

Sleeman: 50 per cent production increase in 2 weeks

The Canadian firm Sleeman Breweries is a large beverage group that also produces craft beers. With an antiquated control system, changes to recipes or production runs had to be programmed manually. Its craft beers were so popular that its dedicated plant was running at full capacity, so Sleeman outsourced some extra production to partners, generating extra cost and risk. It thought about building a new plant, but this would require significant capital investment. Working with a Rockwell Automation partner, McRae Integration, the company selected and implemented FactoryTalk Brew. Within two weeks, the brewery was able to increase production from eight to 12 brews a day. The system includes reporting and historian software that records key process data to pinpoint brew cycle trends, allowing operators to proactively make changes as needed. “Craft brewing

involves a lot of small changes in recipes – based on water, incoming malt and other variables – plus adding new recipes,” said Stefan Tobler, brewmaster at Sleeman’s craft beer facility. “The PlantPAx system with FactoryTalk Brew software allows us to maintain brew quality, while also providing the flexibility we need to quickly respond to changing consumer tastes and market trends.”

Conclusion

When the craft beer trend really took off, many micro-breweries ended up closing down due to issues managing growth, such as maintaining consistent quality while increasing production. The technology available today reduces this risk because it gives small firms much more control over their brew processes and more time to invent delicious new recipes. And for large brewing companies, advanced automation and control technology opens up new opportunities for cutting cost and waste while improving yield and efficiency. 🏭

www.rockwellautomation.com

YOUR EVERYDAY WORK IS TOUGH ENOUGH



Understanding the market's needs is the most important part of creating the perfect product.

The first step to achieve this is to recognize the threats and demands of the industry. Food processing workplace is a very specific one - constant necessity of quality control, contact with sharp and dangerous tools, food parts and liquids is the everyday struggle of the people working in food processing environment. And yet, the last but not least component - time. Every producer strives to combine these elements in order to achieve the high quality product manufactured in the shortest period of time possible.

Everyone who struggles with this challenges sooner or later realizes that the final score depends on every component of the process - it is highly important to use only the tools which were created especially for this kind of jobs. That's what OHAUS company takes for its first priority - creating the tools that will help their customers become the leaders in their class. When asked about the company's main foundations in creating new products, Zbigniew Pobocha, General Manager, says: "For more than 100 years OHAUS is trying to make people's job easier. The first question that we ask ourselves while creating a new product is, who is going to use them. Then we gather information about those people line of work. Creating the scale for Food Processing Industry is one of the most difficult tasks. We have to think about every possible situation that can threaten our scales' operability. But in the end it's really satisfying to create something that will make Customers work faster and easier - their everyday job is tough enough and they should not have to worry about damaging



their scale simply by spilling the liquid on it. I trust that after all the years we have finally succeeded - our Customers are highly satisfied with our new Valor 2000 and 4000 scales, created especially for food processing jobs." OHAUS latest proposal for food industry jobs are Valor 2000 and 4000 Compact Bench Scales, certified and highly resistant. Looking at their features it is clearly visible that they are the perfect tool for the food processing.

The designers of the scales have considered the need of Valor's 2000 and 4000 resistance to the sharp objects, commonly used in the food processing activities - the scales are equipped with polycarbonate knife proof keypad. It prevents damage from knives, repealing stains, moisture, corrosive fluids and food contaminants.

The scales' Flow Thru Design protects the scales from fluids and condensation that may form inside the scale from constant temperature changes

in typical food processing environments. The Valor 2000 and 4000 scales are NSF Certified and have OIML/EC Type Approval.

All those combined features make the Valor Compact Scales safe, fast and highly durable. Designed especially to endure in the harsh food processing jobs, they are certainly the right tool for the toughest jobs. 🏠

www.ohaus.com

OHAUS manufactures an extensive line of high-precision electronic and mechanical balances and scales that meet the demands of virtually any weighing need. The company is a global leader in the laboratory, industrial, and education channels as well as a host of specialty markets, including the food preparation, pharmacy and jewelry industries. OHAUS products are precise, reliable and affordable, and are backed by industry-leading customer support.



Valor™ 2000 and 4000 Food Industry Scales



*The right tool
for the toughest jobs*



Valor™ 2000



Valor™ 4000

The new Valor™ scales combine many features that make them capable of handling the toughest food processing jobs. The keypad made of polycarbonate prevents damage from sharp objects, repelling stains, moisture, corrosive fluids and food contaminants. The Flow-Thru Design protects the scales from fluids and condensation that may form inside the scale from constant temperature changes in typical food processing environments. With their fast and accurate results, practical touchless sensors, waterproof and durable design, Valor™ 2000 and 4000 are performing at their best even in harsh environments.

www.ohaus.com/valor4000

ALTECH LABELLING SOLUTIONS FOR FOOD TRAYS

On the back of its extensive experience in the labelling and coding sector, ALTECH offers industrial labelling machines for all sectors featuring rapid and efficient application at highly competitive costs. To meet the coding and labelling requirements of the food sector, ALTECH has produced a line of labelling machines purposely designed for flat products (food trays mainly) used to preserve an extensive variety of foodstuff.

This line is called ALbelt, successfully traded in Italy and abroad by ALTECH. It is a compact and completely automatic linear system equipped with one or more labelling heads of the series ALstep or ALritma, depending on the best configuration required by the application.

The most classic configurations can be found in the systems for top labelling, top and bottom labelling, angle and U- labelling, typical of the seals of the trays commonly used to preserve fresh products such as pasta, meat, salad, and more.

For bottom labelling, the system is provided with a two-section conveyor with a label dispenser blade installed between the two sections, or a high-adhesion side belts system to lay the lower part of the product for labelling. Highly flexible and with expandable and totally customisable components, ALbelt can also be configured as to meet any labelling requirement. As well as applying one or more labels on various parts of the product, ALbelt can be used for more complex applications, such as applying overlapping labels (to propose a discount or special offer) or making a non-stop system for continuous labelling.

This picture shows a configuration made up of three ALritma labelling



heads for the application of two labels on the upper side and one on the lower side of vegetables trays. Due to the uneven surface of the products, the two upper ALritma heads are equipped with an air-jet applicator for no contact application to moving trays. The lower and the first upper heads are also fitted with a printer module for printing variable data.

Rounding off the system is a downstream adapter by rotary brushes, which ensures optimum adhesion of the label to the product surface.

The ALstep/ALritma labelling heads

can also be equipped with thermal transfer printers to apply variable data, such as best before dates, barcodes, and other useful information.

ALTECH Srl is a leading Italian company specializing in the production of labelling machines and material coding and identification systems. Based in Bareggio, near Milan, it counts subsidiaries in the UK, the USA and South America, as well as over 80 distributors who offer sales and support in five continents. 

www.altech.it - info@altech.it



LÖSUNGEN VON ALTECH ZUR ETIKETTIERUNG VON LEBENSMITTELSCHALEN

ALTECH ist gestärkt durch eine mittlerweile auf dem Etikettier- und Codiersektor fundierte Erfahrung und bietet industrielle Etikettiermaschinen für alle Sektoren, die eine rasche und wirkungsvolle Anbringung von Etiketten zu einem sehr wettbewerbsfähigen Preis garantieren. Um den Anforderungen

des Lebensmittelsektors im Bereich der Codierung und Etikettierung nachzukommen, hat ALTECH eine ganze Palette an Etikettiermaschinen konzipiert, die eigens für alle flachen Produkte realisiert wurden (typischerweise Schalen), die als Behälter für eine Vielfalt von Lebensmitteln und Speisen verwendet werden. Bei der betreffenden Palette handelt es sich um die Linie ALbelt, die ALTECH erfolgreich auf den 5 Kontinenten vertreibt. Dabei handelt es sich um ein kompaktes lineares und vollkommen automatisches System, in dem ein oder mehrere Etikettierköpfe aus der Palette ALstep oder ALritma untergebracht sind, je nach der für die erforderliche Anwendung passenden Konfiguration. Die klassischeren Konfigurationen findet man in den Systemen zur Etikettierung oben, oben und unten, an der Ecke und zur u-förmigen Etikettierung, die typisch für Siegel ist, zur Etikettierung rund um die untere oder vordere und obere Seite von Schalen oder Tabletts, die im allgemeinen als Behälter für frische Produkte wie Teigwaren, Fleisch, Salat und noch viele andere verwendet werden. Im Fall einer oberen Etikettierung bedient sich das System einer Fördervorrichtung mit zwei Abschnitten mit einer Klinge zur Abgabe der Etiketten im Zwischenraum zwischen den beiden Abschnitten bzw. eines Systems mit seitlichen Riemen mit einer hohen Anhaftung, um den unteren Teil des Produktes für die Etikettierung vorzubereiten. Das System ALbelt kann, da es sich um ein sehr flexibles System mit erweiterbaren und ausgesprochen gut individuell gestaltbaren Komponenten handelt, Konfigurationen annehmen, die in der Lage sind, jeder Etikettieranforderung nachzukommen. Das System ALbelt kann neben der Anbringung einer oder mehrerer Etiketten auf verschiedenen Teilen des Produktes auch für komplexere Applikationen konzipiert werden, wie für die Anbringung einer Etikette über einer anderen Etikette

(oftmals um einen Preisnachlass oder ein Angebot hervorzuheben) bzw. zur Realisierung eines Non-Stop-Systems, das eine kontinuierliche Etikettierung gewährleistet. Auf dem Bild kann man eine Konfiguration bestehend aus drei Etikettierköpfen des Modells ALritma sehen, das für die Anbringung von zwei Etiketten auf der Ober- und Unterseite von Schalen mit Gemüse realisiert wurde. Angesichts der unregelmäßigen Oberfläche der Produkte sind die beiden oberen ALritma-Etikettierköpfe mit einem Gebläse-Applikator ausgestattet, der die „No Contact“-Anbringung auf den Schalen in Bewegung ermöglicht. Der untere und der erste obere Etikettierkopf sind darüber hinaus mit einem Druckmodul ausgestattet, das den Druck verschiedener Daten ermöglicht. Ein nachgeschalteter angetriebener Drehadapter mit Bürste ergänzt das System, um ein perfektes Anliegen der oberen Etiketten auf der Produktoberfläche zu gewährleisten. Die Etikettierköpfe aus der Palette ALstep/ALritma können außerdem mit einem Thermotransferdrucker zum Druck von Etiketten mit verschiedenen Angaben wie dem Ablaufdatum, Barcodes und anderen Informationen, die für ein Lebensmittelprodukt nötig sind, ausgestattet werden. ALTECH Srl ist ein führendes italienisches Unternehmen in der Produktion von Etikettier-, Identifizier-, und Codiersystemen für Materialien. Der Firmensitz befindet sich in Baggio, in der Nähe von Mailand. Das Unternehmen zählt im Verkauf und im Kundenservice in fünf Kontinenten auch auf Zweigunternehmen in England, den USA und in Südamerika sowie auf über 80 Einzelhändler. 🏠

Weitere Informationen

www.altech.it - info@altech.it



A GROUP OF GREAT SUCCESS IN THE WORLD OF PACKAGING

Tailor-made clothing that can be adapted to all needs, in a constantly evolving sector. Tecno Pack Group, a top-of-the-range market leader in the packaging sector, has reaffirmed this approach.

After the last edition of Ipack ima, the group consisting of three companies headed by Tecno Pack Spa, which for many years now has also included General System Pack and IFP Packaging, the company based in Schio is getting ready for another upcoming major event with Iba. 'For us, it is a very important trade fair,' said Andrea Motta, Area Manager at Tecno Pack Group. 'This will be another major opportunity to prove that the company understands the needs of each user and adapts its technology to customer requirements, creating solutions that our direct competitors, in some cases, have not yet developed or even conceived.'

The latest products include the new complete hamburger packaging line featuring a washdown system, and the box motion transverse welding system, which is currently the world's fastest; it can reach an output of 230 packs per minute, offering a flexibility of use that is unprecedented among other long-time welding systems. This brings huge advantages in terms of versatility as well as differentiation: generally, a high-speed machine produces one or two formats at the most. We, instead, allow our customers to work with a wide range of formats, from sweets to trays, always ensuring perfect packs, hermetic sealing and controlled atmosphere.

These services are showing great results: 'Over the decades, we have specialised in monitoring the global industry,' Motta adds. 'More than 80% of the €60 million annual turnover of the Group's three companies comes from foreign markets, mainly European countries. And we are now gaining significant ground also in the USA, India, the Far East and Russia.' Another distinctive feature of the Group is that it offers various products that meet the needs of both



Tecno Pack
PACKAGING MACHINES

SP
general system pack

IFP
PACKAGING



EINE IN DER WELT DER VERPACKUNG SEHR ERFOLGREICHE GRUPPE

Maßgeschneiderte und an alle Anforderungen anpassbare Verpackungen für einen Markt, der sich kontinuierlich weiterentwickelt. Die Unternehmensphilosophie des Konzerns Tecno Pack, Marktführer in der Verpackungsindustrie, hat sich als erfolgreich bewiesen. Nach der Ipack ima bereitet sich die aus drei Unternehmen bestehende Gruppe aus Schleit, zu der Tecno Pack Spa und bereits seit Jahren auch General System Pack und IFP Packaging gehören, auf einen weiteren wichtigen Termin vor: die iba.

„Für uns ist diese Messe extrem wichtig“, berichtet Andrea Motta, Bereichsleiter der Gruppe Tecno Pack. „Sie wird für uns eine weitere Gelegenheit sein, bei der wir zeigen können, wie unser Unternehmen die Bedürfnisse der einzelnen Anwender erkennt und seine Technologie auf die Anforderungen abstimmen kann, indem es Lösungen erarbeitet, die unsere direkten Mitbewerber bis heute oft weder entwickelt noch angedacht haben.“ Zu den Neuigkeiten gehören die neue komplette Verpackungsstraße für Hamburger, die über ein sog. eingebautes „Wash Down“-System verfügt, und das derzeit weltweit schnellste „Box Motion“-Querverschweißungssystem, das 230 Verpackungen pro Minute herstellen kann und somit eine Anwendungsflexibilität bietet, die für andere Systeme mit langen Schweißzeiten bis jetzt unbekannt war.

Das wiederum bedeutet enorme Vorteile in Bezug auf die Vielseitigkeit und Differenzierung: Die Geschwindigkeit ist meist ein Merkmal von Maschinen, die ein, zwei oder mehr Formate herstellen können. Wir ermöglichen Ihnen dagegen, mit den unterschiedlichsten Formaten, vom Bonbon bis zum Tray zu arbeiten, wobei die Verpackungen immer einwandfrei und die Schweißnähte hermetisch dicht sind und die Atmosphäre kontrolliert ist. Dienstleistungen, die Früchte tragen: „In den



small companies and large groups, such as Barilla, one of its long-standing customers. 'We are approached by small to medium-sized users, and we take pride in providing tailored solutions. Our strategy involves an in-depth analysis of requirements in each case.' To do this, Tecnopack relies on a workforce of 220 people, including its offices and workshop, with an average of more than 50 designers in its technical departments, to ensure continuous innovation, and 40 specialist technicians who travel to our customers' premises to install and commission systems and provide support.

This service is guaranteed by the presence of several branches and by partnerships with other high-tech companies providing support to end customers worldwide. Therefore, by

vergangenen Jahrzehnten haben wir uns darauf spezialisiert, den Entwicklungen in der Industrie auf internationaler Ebene zu folgen", fährt Motta fort. „Von den 60 Mio. Euro Umsatz, den die drei Unternehmen pro Jahr erzielen, stammen 80 % aus dem Ausland und zwar hauptsächlich aus Europa. Und jetzt sind wir dabei, uns einen wichtigen Platz auch in Amerika, Indien, dem Fernen Osten und Russland zu erarbeiten.“ Eine weitere Besonderheit der Gruppe besteht in ihrer Fähigkeit, verschiedene Produkte anbieten zu können, die sowohl kleine Kunden als auch große Konzerne, wie z.B. den langjährigen Kunden Barilla, zufrieden stellen können. „Auf uns kommen kleine und mittelgroße Anwender zu, und wir freuen uns darüber, dass wir ihnen Lösungen anbieten, die auf ihre Bedürfnisse zugeschnitten sind. Unsere Strategie besteht darin, dass wir jedes Mal die Anforderungen gemeinsam exakt abklären.“ Aus diesem Grund verfügt Tecnopack über eine Büro- und Werkstatt-Struktur, die sich aus 220 Einheiten zusammensetzt, wobei im Durchschnitt mehr als 50 Entwickler und Planer in den Technischen Abteilungen für immer neue Innovationen sorgen und 40 spezialisierte Techniker Tag für Tag reisen, um Anlagen zu montieren, in Betrieb zu setzen und Kundendienstleistungen zu erbringen. Ein Service, der von mehreren Niederlassungen und durch die Zusammenarbeit mit anderen Unternehmen mit hoher technischer Spezialisierung, die Endkunden auf der ganzen Welt unterstützen,



regularly participating in Iba, customers have the chance to see the latest innovations.

The next events will be Gulfood, in Dubai, in February 2019, Cibus Tec in Parma in October 2019, and Interpack in Düsseldorf in 2020. 🏢

www.tecnopackspa.it

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www.gsp.it

garantiert wird. Die Teilnahme an der iba ist folglich ein fester Termin, bei dem unsere Anwender die Neuigkeiten kennenlernen können. Die nächsten Termine stehen dann im Februar 2019 mit der Gulfood in Dubai, im Oktober 2019 mit der Cibus Tec in Parma und 2020 mit der Interpack in Düsseldorf an. 🏢

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FRUIT AND VEGETABLE PROCESSING LINES

The company Navatta, founded by Mr. Giuseppe Navatta in 1983, produces and installs fruit and vegetable processing lines and boasts references across the globe.

Navatta Group is center of excellence for the production and installation of processing machines and turn keys with capacity ranging from 3 to 120 t/h of incoming fresh product.

MANUFACTURING RANGE

NAVATTA GROUP manufactures and commissions Processing Lines, Systems, Equipment for Fruit, Tomato, Vegetables for:

- peeled / diced / crushed tomatoes, tomato sauces and purees, tomato paste, all filled into any kind of package or in aseptic;
- diced, puree, juices (single strength or concentrated) from Mediterranean / tropical fruit, all filled into any kind of package or in aseptic;
- fruit crushing lines from IQF, frozen blocks and frozen drums;
- high yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic;
- wide range of evaporators to produce tomato paste, Mediterranean



Tomato paste reprocessing line with boules evaporation system

and tropical fruit concentrates, multi-function evaporator, falling film and forced circulation;

- evaporators for coffee and milk: evaporation before spray driers, freeze driers or other driers;
- evaporators for cogeneration industry (waste treatment);
- aseptic sterilizers;
- aseptic fillers for spout bags/spout-less bags from 3 to 20 liters, Bag-in-Drum 220 liters, Bin-in-Box/ IBCs 1.000 – 1.500 liters;

- spiral pasteurizer and cooler;
- formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical/thermal stabilizing, to filling into any kind of package or into aseptic mini-tanks;
- processing pilot plants;
- vegetable processing as receiving, rehydration, cooking, grilling and freezing.

Navatta Group's headquarter and the two production units are located in Pilastro di Langhirano, Parma, with a total production area of 10,000 square meters. 🏠

www.navattagroup.com



Fruit Puree Production Line

NAVATTA GROUP
Food Processing S.r.l.



FBF ITALIA'S QUALITY IN THE WORLD

FBF Italia's machines are suitable to process a lot of products and can be inserted into complete process/production, both in sanitary and aseptic design

FBF Italia has designed and manufactured since 1987, high pressure homogenizers, positive displacement pumps, laboratory homogenizers and, thanks to the wide experience gained in this field, is now a key point-of-reference for plants manufacturers, suppliers of turn-key equipment and end-users in the food, chemical and pharmaceutical sectors.

On-going innovation, exacting experimentation of special materials, strict quality controls and endurance tests allow FBF Italia to guarantee maximum performance, durability, reliability and safety; its mission is to offer to all its customers not only excellent sales services but also continuous relationship with constant, direct post-sales technical assistance; the target is to keep friendly relationship built on mutual evolution and innovation.

FBF Italia's machines are suitable to process a lot of products and can be inserted into complete process/production, both in sanitary and aseptic design.

The main utilization fields of the company machineries are:

- dairy industries (milk, cream, cheese, yoghurt, caseinates, proteins, soya milk, etc.);
- ice-cream industries;
- food, processing, preserving and beverage industries (fruit juices, tomato sauces, oil, ketchup, eggs, vegetable greases, emulsions, concentrates, baby food, etc.);
- cosmetic, pharmaceutical, chemical and petrol-chemical industries (starch, cellulose, wax, colorants,



beauty creams, toothpaste, detergents, disinfectants, emulsions, inks, latex, lotions, emulsifiers oils, pigments, proteins, resins, vitamins, etc.).

But what about the homogenizing principle? In order to permanently mix one or more substances in a liquid, a homogenizer must be used in such a way as to make it possible to micronize and disperse the suspended particles in the fluid, rendering it highly stable even during successive treatments and storage.

The product reaches the homogenizing valve at a low speed and at high pressure. As it passes through the valve, it is subject to various forces that cause the micronization of the particles: violent acceleration followed by immediate deceleration causes cavitation with explosion of

the globules, intense turbulence together with high-frequency vibrations, impact deriving from the laminar passage between the homogenizing valve surfaces and consequent collision with impact ring.

Homogenization can occur with the use of a single stage homogenizing valve (suitable for dispersion treatment), or double stage homogenizing valve (recommended for use with emulsions and for viscosity control when requested).

FBF Italia's range of machines can be commonly classified as follows:

High pressure homogenizers

Positive displacement pumps

Laboratory homogenizers

Positive displacement pumps for product containing particles. 

www.fbfitalia.it

OUR VISION, OUR MISSION AND PHILOSOPHY OF EXCELLENCE

Our philosophy is very simple: “give the best to people who expect the best. (D.Z.)”



Following its philosophy PIGO srl set a goal and became an initiating force in technological and consequently economical progress in food processing industry, a world-class leader in the design and manufacturing of high technology freezing, freeze drying and drying equipment, as well as fruit and vegetable processing machinery.

PIGO srl can proudly say that its machines achieve excellence, both from operating characteristics and energy efficiency point of view. Furthermore, they are user friendly, feature that together with the above gives many privileges to the Users.

The key advantages of PIGO Technologies that allow to the user a money saving process are:

FASTER PROCESS WITH LESS ENERGY – Our proprietary method reduces process time up to 15-20% while consuming less energy.

LOW TEMPERATURE OPERATION –

Uniquely designed features allow the low temperature operation cycles which are crucially important for preserving the natural integrity of the product.

FOOD SAFETY FRIENDLY – great care and determination was put into de-

signing a system that makes accessing and cleaning every component very easy, ensuring that bacteria or residue will not get entrapped on any equipment or food surfaces. PIGO designs only machinery with fully accessible and cleanable machine interior.



OPERATOR FRIENDLY – all steps in the process are designed to facilitate the simple. Fast and efficient operations and maintenance.

Following the above guide lines PIGO srl manufactures EASY Freeze - IQF Fluidized bed freezers (Redefining IQF Technology with adaptable air flow), EASY Freeze SPYRO - spiral freezers/proofers/coolers, EFD – family of Freeze Dryers/Lyophilizers (introducing innovative design and establishing a new level of final product quality), Adiabatic Multistage Belt Dryers PG 135 (with separate temperature and humidity zones control), PG 103 / PG 104 Pitting Machines and complete fruit and vegetables processing lines.

EASY Freeze family is a perfect solution for IQF freezing of great variety of fruits, vegetables, sea, meat and cheese products while EASY Freeze SPYRO freezers are most suitable for the freezing of doughy products, meat, fish, pizza and much more. PIGO srl Freezers are built in modular sizes with all components entirely realized of stainless steel, with fully controlled fluidization method that

keeps the product constantly suspended above the belt in a cushion of air, providing the perfect IQF product even when dealing with delicate products like cooked rice, raspberries, etc.

EFD Freeze Dryer allows to save delicate aromas while drying the frozen product under vacuum producing a premium quality product. Freeze Drying technology allows to have the sensorial properties of the finished product perfectly superimposable to those of the fresh product.

Adiabatic Multistage Belt Dryer PG 135, with adjustable individual zone drying allows to dry the product with very low temperatures with up to 2-3 times shorter drying time, preserving the product color and quality. As all PIGO srl machinery the entire machine is realized of stainless steel and materials ideal and approved for use in food industry.

Besides the above mentioned machines PIGO srl also manufactures the PG 103 and PG 104 pitting machines. The PG 103 is the high-capacity automatic machine that has at

least 50-100% higher capacity than any other pitting machine on the market, achieving this capacity with the optimal tact of 60 cycles per min. PIGO srl systems are designed to create a “High Tech” solutions that contain dozens of innovations allowing small and large improvements.

To get a better idea of what PIGO srl does please visit the website **www.pigo.it** or just send an e-mail to info@pigo.it. Some short video clips of PIGO machines in operation are available also on: www.youtube.com, look for PIGO srl or follow them on social media for news. 🏠

www.pigo.it



50 YEARS OF INNOVATION FOR THE FOOD INDUSTRY

Developing breakthrough technologies, from automated pomegranate handling, to sulfur-free lychee treatment, Juran continues to innovate and green the food industry

Significantly impacting agro-technology and the food industry worldwide, Juran has been coming up with new ideas for streamlining traditional methods of farming, harvesting, and produce handling since its inception in 1966. From automated packing houses to unique technologies for greening food processing practices, Juran's R&D achievements caught the attention of the Agricultural Engineering Institute of the Israel Ministry of Agriculture, as well as of EU R&D institutes. In thriving partnerships over 40 years, their joint activities have yielded innovative R&D projects and many jointly registered patents.

The pomegranate handling breakthrough

A prime example, and a flagship Juran product, is the **ArilSystem™**, an automated system for extracting the juicy seeds from pomegranates. The pomegranate is one of nature's most remarkably health enhancing fruits. Higher in antioxidants than wine or cranberries, it promotes heart health, reduces blood pressure, enhances healing, and has even been shown to inhibit tumor growth.

Yet consumption of this healthful and tasty fruit has been far from commensurate with its value.

This is largely due to the messy and time consuming process of extracting the arils. Consumers find the fruit less than user-friendly.



Even when the juicy seeds are provided ready extracted, consumers do not rush to buy them due to their high cost, based on the labor-intensive extraction process. Hence the general public has failed to avail itself of the health benefits of this remarkable fruit. Juran set out to change all that.

Researching the problem, Juran developed the **ArilSystem™**.

It can process hundreds of pomegranates per hour, supervised by just one or two workers.

It boasts a 95% efficiency level, bringing aril damage down to 3%-5%, compared with previous industry standards of 20% wastage.

The extracted arils are gently washed, filtering out peels and fruit membranes. The end result is pure arils, cleaned and packaged, untouched by human hands.

ArilSystem™ The pomegranate breakthrough

- **Labor-Saving** - 1-2 workers replace 45!
- **Minimal waste** - 95% efficiency
- **Better Taste** - Tannin-free tastier juice
- **Higher Quality** - Hygienic Food Safety Standards
- **Industrial capacity** - Up to 56 fruits/minute

Aside from the obvious advantages of low labor costs and increased output, the **ArilSystem™** yields

a far more hygienic, higher quality product. This is reflected in its significantly increased shelf life. A further benefit is afforded the beverage industry.

Most pomegranate juices are obtained by squeezing the whole fruit, including peel and membrane, which gives the juice a bitter taste due to their high tannin and phenol content. The **ArilSystem Juicer** obtains pure pomegranate juice from the arils alone, producing a far tastier beverage. And as an extra bonus, the seeds, efficiently extracted during the juicing process, are a sought-after byproduct utilized by the cosmetics and pharmaceuticals industries, yielding additional revenue.

Today's **ArilSystem™** is available in 4 models handling 10, 20, 28, or up to 56 fruits per minute. A rate of 56 fruit/minute, or 1,680 kg fruit/hour, can yield over 550 kg/hour of superior quality arils, all from a single production line.

Since the first ArilSystem was installed in Israel, there are currently ArilSystems operational in the USA, Spain, Turkey, India, South Africa, Australia and others.

Now affordably available, the presence of this wonder fruit is growing in the Fresh-Cut market as well as the Food & Beverage Industries, Pharmaceuticals, and Cosmetics.

But the big winners are the consumers.

Juran's marketing director, Avner Galili says, "There is an increasing market demand for pomegranate products. We're pleased to enable our customers to offer a superior product to the growing number of pomegranate consumers worldwide."

Greener methods for redder lychees

Making food processing more natural and putting healthier products on the market is a main Juran objective. Today, fresh lychees are a tricky commodity.

Starting out an attractive red, they lose their vibrant color within 2 or 3 days, becoming an unappealing brown.

To overcome this marketing drawback, lychees are subjected to a sulfur treatment that helps them maintain their color for a longer marketing window. However it offers the consumer a product that is, literally, soaked in chemicals.

"There is an attitude of resignation among lychee growers," Avner Galili says, "that sulfur treatment is a necessary evil. Sulfur is a toxin, and it may penetrate the flesh of the fruit. Careful testing is then required to ensure compliance with allowable levels. The good news," Avner tells us, "is that lychees needn't be soaked in toxins to keep them market-red."



ArilSystem™

www.arilsystem.com

Juran has developed a **Sulfur-Free Lychee Treatment and Packing House**.

In a unique process based on nothing more than a temperature regulated water and salt treatment, the beautiful rich red color of lychees is preserved for up to 4-5 weeks!

That represents a very significantly extended marketing window and shelf life.

This computerized, all natural process maintains the lychee's delicious flavor along with its vibrant lasting color. The unique natural treatment process is integrated with a sorting and packing system.

Moving along a state-of-the-art motorized conveyor, the lychees undergo a sorting & grading process including an automatic sizer with five size/grading groups compliant with EEC and USA market requirements. With a packing capacity limited only by customer demand, Juran Lychee Treatment Systems and Packing Houses have been installed in China, Thailand, Israel and Australia.

Juran's Sulfur-Free Lychee Treatment & Packing House

- Maintains vibrant red color for 4-5 weeks
- Greatly increases marketing window
- All natural process
- Tested and field-proven

With the company for over 8 years, Avner Galili is Juran's Business Development and Marketing Director, and by now like one of the family of this family business.

Formerly on the Board of Directors of the Israel Export Institute and the National Agricultural Research Institute of the Volcani Center, he also served as advisor to the Israel Agricultural Ministry's Genetic Engineering Consortium.

Today Avner Galili is pleased with Juran's steady growth.

"From marketing their equipment to the small local market, Juran has grown into a company with a worldwide presence, whose technologies and systems are opera-

tional on five continents. It keeps me busy," he concludes. 🏢

www.juran.co.il

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EQUIPMENT FOR TROPICAL FOOD PROCESSING



The standards for quality for tropical fruits are becoming more and more stringent. It is therefore mandatory that the equipment used for their processing be continuously updated in order to maximize the yield and quality of the juice / puree extracted. This is in fact the basis to keep quality in the subsequent operations of heat treatment, evaporation (when it occurs) and packaging.

One of the way to meet the target of a good extraction is the use of dedicated machines for the various “families” of fruits having similar characteristics.

On the contrary of the “Universal machines” the dedicated juice / puree extraction machines are tailor made taking into account the peculiarities of the fruits: the good juice extraction from a passion fruit, for instance, is something of completely

different from the extraction of juice / pulp from a pineapple. The use of dedicated machines avoids the compromises that, otherwise, has to be accepted. The use of dedicated machines avoids to a large extend the contamination caused by the peel to the juice / puree. This contamination can consists in color (for instance the purple variety of passion fruit, the chlorophyll of the pineapple peel etc) as well as in the bitter / not palatable components as well as the pesticides and other chemicals.

Bertuzzi Food Processing, a leading Italian Company operates since 1936 in the design and construction of machinery and plants for the processing of fruits and vegetables and has gained a wide experience in the field of tropical fruits processing for which has developed a number of specific, dedicated machines and technologies for the juicing of pineapple, passion fruit, acerola, dragon fruit, pomelo, banana, mango, guava, litchee, ranbutan, coconut etc. 🏠

www.bertuzzi.it



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BEER ATTRACTION BECOMES MORE AND MORE INTERNATIONAL

An important agreement signed with Ital-grob, Federazione Italiana Distributori Ho.re.ca., will bring the International Ho.Re.Ca Meeting to Rimini from 16th to 19th February 2019 www.beerattraction.it www.bbtechexpo.it #BA2019
@BeerAttractionFacebook: www.facebook.com/BeerAttraction

Beer Attraction is growing and attracting the supply chain's top events. In fact, from 16th to 19th February, the trade show leader for speciality and craft beers will be taking place alongside Ital-grob's International Ho.Re.Ca. Meeting as well as BB Tech Expo, the professional trade fair for beer and beverage technologies and Food Attraction, food for Horeca and new catering formats.

The 5th edition will therefore be full of new ideas and possibilities for insiders and an even more important platform of reference for the entire sector. The new exhibition layout, designed from scratch, is part of the Show's growth in quantitative and qualitative terms, and will have a new access route: the south entrance, located just 50 metres from the "RiminiFiera" railway station with 16 trains a day at the traders' disposal. The number of halls will increase from 7 in 2018 to 10 in 2019 with specifically studied itineraries created to guide the various visitor targets.

The planned itineraries between the various events will unwind into two proposals: a tech&beer route, which will start from BBTech Expo in halls C1 and C2 and continue into the heart of craft beer in BEER ATTRACTION in halls C3 and C4 to conclude its brewing and food experience in halls C5 and A5. And a food&beer itinerary which will start from hall A1, the site of the highly acclaimed Campionati della Cucina Italiana organized by the Federazione Italiana Cuochi (FIC), to continue on to the pizza, street food and food&lab events in halls A2, A3 and A4. One of the new entries is the 'Accademia della Birra', 'Ambasciatori della birra' and 'Premio alla carriera' awards, organized by the partner magazine, 'Il Mondo della Birra'. The big craft beer events will also be returning,



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BIRRE ARTIGIANALI E FOOD PER L'HORECA



starting from the 14th edition of Birra dell'anno, organized by Unionbirrai, a consolidated member of BEER ATTRACTION. The best beers combined with great Italian cuisine will be the stars of the FoodAttraction Lab organized by Castalimenti in hall A5.

Internationality will be a significant feature at BEER ATTRACTION, confirmed by a Lounge Area being set aside exclusively for foreign buyers and particularly close attention will be paid to the German, French and Spanish markets.

The modernity of Italgrob's International Ho.Re.Ca Meeting will also be directed towards opening up more widely to foreign markets. The meeting will bring to Rimini Expo Centre over 1,400 participants from distribution companies (850 company owners and collaborators), 320 sellers and 300 goods and service managers for the eating-out market. IHM is, in fact, a one-of-a-kind event, able to attract and unite players from the top league of Ho.Re.Ca.

Collaboration between IHM and BA, while still guaranteeing their respec-



tive formats and identities, will offer the market an extremely vast and integral showcase and unique opportunities for Ho.Re.Ca. operators with a parterre of companies, protagonists and specialized content, all in the name of completeness and excellence. A panorama that blends perfectly with Food Attraction, the original and innovative format specifically for food specialities combined with the brewing art. A unique and original glance

at new trends in eating out. To complete the picture is BBTECH EXPO, the trade show dedicated to technologies, equipment and accessories for the production and packaging of beers and beverages. A show where machinery and system producers can develop business opportunities, not only with beer and beverage companies, but also with professional visitors. 🏛️

www.beerattraction.it





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SIRHA 2019, THE PLACE WHERE TOMORROW'S FOOD TRENDS COME TO LIFE

How would you define the Sirha in 2019?

By focusing on the influences and innovations in the industry that have always been at the heart of the Sirha promise, while at the same time preserving the spirit of a festive gourmet event that embodies its signature, the event has become one of the most important trade shows in the Food Service industry worldwide. It is an exceptional venue for business that draws more than 200,000 professionals, including 25,000 chefs, and yet it is also an event that people enjoy for its friendly ambience.

Every two years, the world of Food Service convergences on Lyon and the Sirha to exchange and soak up the major trends in food, catering, new techniques and services. Our 10 sections dedicated to animations and 21 contests contribute to this enrichment together with the 3,000 exhibitors.

The event is so popular with both exhibitors and visitors, that we have decided this year to expand the trade show by adding a new hall offering an additional surface area of 10,000 sqm.

What are the emerging trends for this edition?

We have a network of events and global partners and continually interact with players in the Food Service industry.

This puts us in a unique and privileged position. Thanks to this intimacy with the many different facets of the market we can spot the emerging influences well in advance. For this edition we have identified and reviewed 7 influences that will be represented throughout our demonstration sections.

Consumers are increasingly aware of the impact they have on our environment but also of what's good for their health. They also want to find establishments that offer actual emotional experiences. We have carried out some long



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3 QUESTIONS TO MARIE-ODILE FONDEUR

Managing Director of Sirha



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term projections in order to anticipate even further the consumers' future behaviours.

How will you share the decrypting of these evolutions and innovations?

We are convinced that Food Service shapes the way we will eat in the future. That's why as part of Sirha we organise an exclusive event - Sirha World Cuisine Summit – that will feature special guests, opinion leaders, top chefs, entrepreneurs – for an exceptional workshop addressing the future of food.

Contributors of international standing will share their convictions, choices and best practices and will explain their vision as well as the steps we should take to tackle the

major challenge of eating better food.

Our prestigious competitions also contribute energy: the tests that participants must face in our major contests also change in order to account for consumers' new aspirations. The tests now present new challenges for the chefs: The Bocuse d'Or for instance will now require more 'instinctive cooking' while in the Coupe du Monde de la Pâtisserie the pastry chefs will face the challenge of creating a vegan dessert.

Our mission is to offer the keys to understand a market that is increasingly complex and competitive, and to encourage technical innovation, creativity and growth for businesses in the food service and hospital-

ity industry. Sirha is where the Food Service industry and more broadly speaking the food habits of tomorrow are shaped. 🏠

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TAKE PART IN EUROPE'S ONLY TRADE FAIR FOR SAVOURY **SNACKS**

Organized in every two years by the European Snacks Association (ESA) and next taking place in Barcelona, 27-28 June 2019, this fair is fully dedicated to the savoury (salty) snacks sector and is the only one of its kind. The organisers strive to ensure that only qualified trade and business professionals attend to deliver a productive business environment for both visitors and exhibitors.

SNACKEX is a global event which brings together all stages of the demand and supply chain providing a unique opportunity to buy, sell and network with top management, qualified buyers and key decision-makers.

SNACKEX exhibitors are companies engaged in the production and marketing of potato chips, corn chips, potato sticks, peanuts, other snack nuts such as almonds and pistachios, tortillas, pretzels, popcorn, rice products, crackers, savoury biscuits, bread chips, meat snacks, extruded and pellet snacks, food processing equipment, food ingredients and flavourings, food packaging equipment and materials, etc.

The ESA will feature 6 regional tasting stations, each highlighting a region of the world, with graphics to show location and appropriate culinary tastes.

A chef will prepare recipes from each international region for sampling and to highlight three market trends - health, wellness and nutrition; texture and sensory; trading up and indulgence. Each station will also include a display of snacks from that region and



provide an opportunity to sample the snacks accordingly.

The overall theme of the fair and accompanying conference is to help the sector identify opportunities and gain a business advantage from snackification. Snackification

has become one of the biggest drivers of change and opportunity in the food industry, presenting huge opportunities for snack makers - and huge challenges too.

The proliferation of new snack product types and brands has made the traditional bagged snacks snacking space intensely competitive and the fight for shelf-space is tougher than ever.



SNACKEX aims to help participants understand how savoury snack consumers will develop in the next 3-5 years and how to grasp the business opportunities this sector offers.

For more information contact the organisers. 🏠

esa@esasnacks.eu

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IFFA 2019

Packaging for foodstuffs, especially perishable products such as meat and sausages, calls for the highest standards in terms of packaging materials, machines and systems. In addition to traditional purposes, such as protection, transport, storage, handling and information, packaging must also provide for food safety, hygiene, waste prevention, sustainability, resource efficiency and traceability.

Leading companies from the international packaging sector are set to present their latest technologies and offer insights into the latest trends in the meat industry at IFFA in Frankfurt am Main from 4 to 9 May 2019.

Less is more and protects the environment

Reducing the amount of packaging materials and the use of recyclable materials have been the subject of attention of consumers, manufacturers and the packaging industry since the publication of the EU Plastics Strategy in January 2018 and the German Packaging Law, which came into force this month. Light packaging with the same or better properties and superior stability make an important contribution to greater sustainability and resource conservation. Low weight means savings on raw material, energy and transport costs, as well as easier handling. Decisive for sustainable packaging is not only the film material used but also how it is processed. Thus, modern packaging machines permit the parameters of the film to be set exactly and thus keep down processing costs. Additionally, highly efficient feeding systems reduce the amount of film waste in the form of edge



strips and punching scrap. In other words, significantly more packages can be produced from any given amount of film.

Skin packaging – sustainable and attractive

Innovative skin packaging with cardboard backing permits attractive product presentations and lower material consumption. The thin cardboard backing has a protective polymer coating as barrier against fat, moisture and oxygen, which lends additional stability to the packaging. A transparent film is used to cover the product and backing like a sec-

ond skin. This fixes the product to the cardboard and provides reliable protection. Skin packaging of this kind can cut film consumption by up to 75 percent.

The coating on the cardboard can be separated easily and both recycled without difficulty. Thanks to the printing and lack of design constraints, the cardboard backing attracts a high degree of attention at the point-of-sale, thus aiding brand differentiation. With product information printed on the cardboard, no additional labels are required, which also reduces material usage.



IFFA 2019 Verpackung im Fokus

Das Verpacken von Lebensmitteln, insbesondere von leicht verderblichen Produkten wie Fleisch- und Wurstwaren, stellt höchste Ansprüche an Packmittel, Verpackungsmaschinen und -anlagen. Dabei geht es neben den klassischen Aufgaben wie Schutz, Transport, Lagerung, Handhabung

und Information vor allem um Lebensmittelsicherheit, Hygiene, Abfallvermeidung, Nachhaltigkeit, Ressourceneffizienz sowie Rückverfolgbarkeit.

Pünktlich zur IFFA, vom 4. bis 9. Mai 2019, präsentieren internationale führende Unternehmen der Verpackungsbranche ihre neuesten Technologien und informieren über die wichtigsten Trends der Fleischwirtschaft.

Weniger ist mehr und schont die Umwelt

Die Reduktion von Packstoff und die Verwendung recyclingfähiger Verpackungen stehen seit der im Januar 2018 veröffentlichten EU-Plastikstrategie und des im Januar 2019 in Deutschland in Kraft getretenen Verpackungsgesetzes im Fokus von Konsumenten, Herstellern und der Verpackungsindustrie. Leichtverpackungen mit gleicher oder sogar besserer Verpackungsleistung und höherer Stabilität sind ein wesentlicher Beitrag zu mehr Nachhaltigkeit und Ressourcenschonung. Geringeres Gewicht bedeutet Einsparung an Rohstoffen, Energie und Transportkosten sowie ein optimiertes Handling. Für eine nachhaltige Verpackung ist neben dem Folienmaterial auch dessen Verarbeitung entscheidend. So erlauben moderne Verpackungsmaschinen das präzise Einstellen der Folienparameter für ein sparsameres Verarbeiten. Hocheffiziente Folienvorschubsysteme wiederum reduzieren den Folienabfall in Form von Randstreifen und Stanzgittern. Dadurch lassen sich aus einer Folienbahn deutlich mehr Verpackungen herstellen.

Skinverpackung – nachhaltig und attraktiv

Innovative Skinverpackungen mit Karton als Produktträger ermöglichen attraktive Produktpräsentatio-

nen mit verlängerter Haltbarkeit und reduziertem Materialverbrauch. Der aus dünnem Karton bestehende Produktträger ist mit einer polymeren Schutzschicht als Barriere gegen Fett, Feuchtigkeit und Sauerstoff versehen und verleiht dem Kartonträger zusätzliche Stabilität. Beim Skinieren legt sich die Skinfolie wie eine zweite Haut auf Produkt und Produktträger. Dadurch fixiert sie das Produkt auf dem Träger und schützt es zuverlässig. Solche Skinverpackungen sparen bis zu 75 Prozent Folienmaterial ein. Die Beschichtung des Kartons lässt sich leicht abtrennen und beide lassen sich einfach dem Recycling zuführen. Der Kartonträger erzielt dank des freien Gestaltens und Bedruckens hohe Aufmerksamkeit am Point-of-Sale hinsichtlich Markendifferenzierung. Durch Aufdrucken von Produktinformationen sind keine zusätzlichen Etiketten erforderlich, was ebenfalls Material einspart.

Schutzgasverpackungen verlängern Shelf Life

Das Verpacken von Fleisch und Wurstwaren unter Schutzgasatmosphäre (Modified Atmosphere Packaging = MAP) etabliert sich zunehmend als Standard. Hierbei ersetzt man die Luft in der Verpackung durch ein für das Produkt geeignetes Gasgemisch.

Letzteres kann den oxidativen Zersetzungsprozess oder das Wachstum von Mikroben und Schimmelpilzen deutlich verlangsamen. Schutzgas kann auch die Atmungsaktivität der Produkte reduzieren, wodurch diese Frische, Geschmack und appetitliches Aussehen deutlich länger behalten. Die Haltbarkeit von Wurst steigt so von zwei bis vier Tagen – verpackt in Luft – auf zwei bis fünf Wochen unter MAP. Beim Verpacken unter Schutzgas kommen speziell auf das jeweilige

Modified atmosphere packaging extends shelf life

Modified atmosphere packaging (MAP) is evolving into the standard form of packaging for meat and sausage products. To this end, the air in the packaging is replaced by a mixture of gas suitable for the product, which can significantly retard the oxidative degradation process or the growth of microbes and mould. MAP can also reduce the breathability of the product, which results in an extended life in terms of freshness, taste and appealing appearance. Thus, the shelf-life of sausage products can be extended from two to four days, when packed in air, to two to five weeks in modified atmosphere packaging. Gas-proof barrier film with properties matching the product are used for this type of packaging.

Smart packaging

Multifunctional, active and intelligent packaging opens up completely new perspectives for the meat industry. Such packaging can monitor and record the environmental influences to which the product has been subjected along the value chain after the packaging stage. Integrated time-temperature indicators reveal the current quality status, degree of freshness, any breaches of the cool chain and whether the product is still suitable for consumption. Active packaging plays an 'active' role in any physical, biological and chemical changes taking place. It regulates the moisture in the packaging, absorbs oxygen or carbon dioxide and thus extends product shelf life. Bio-chemically active versions prevent the spread of microbes. Other smart packaging protects products from manipulation and hinders shoplifting.

Brand differentiation at the point-of-sale

Packaging not only provides information about ingredients, quality or environmental labels and product origins but also gives the contents



a face and generates purchasing impulses. Which products land in the consumer's shopping basket is mostly the result of a spontaneous consumer decision in which the appeal of the packaging and information contained thereon play an important role. When there is hardly any difference in product quality, a better package design can make the emotional difference. Investments in innovative, high-grade packaging strengthens the brand image and soon offer a substantial return for manufacturers of branded goods.

Optimum packaging solutions at IFFA

IFFA – The No. 1 for the meat industry – in Frankfurt am Main from 5 to 9 May 2019 presents innovations for all stages of the meat-processing chain. Trade visitors can see modern packaging technology for meat and sausage products, as well as poultry and fish, on both floors of Hall 11.

Leading packaging companies, including Multivac, Sealpac, Tavit, Ulma, Variovac and VC999, will be represented there. Exhibitors from the packaging-materials sector, such as Flexopack, Krehalon und Schur Flexibles, will also be making presentations in Hall 11. The run-up to IFFA 2019 is characterised by positive signs: more than 1,000 exhibitors from approx. 50 countries have already registered for the highlight of the sector and will occupy 120,000 square metres of exhibition space – eight percent more than at the previous event. The integration of the new Hall 12 gives IFFA the chance to expand. Additionally, the fair is being concentrated for the first time in the western section of Frankfurt Fair and Exhibition Centre, offering a comprehensive overview and a future-oriented trade-fair experience. 🏛️

www.iffa.com



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Smart Packaging

Multifunktionale, aktive und intelligente Verpackungen bieten der Fleischwirtschaft völlig neue Perspektiven. Sie überwachen und protokollieren Umwelteinflüsse, denen die Lebensmittel nach dem Verpacken entlang der restlichen Wertschöpfungskette ausgesetzt waren. Integrierte Zeit-Temperatur-Indikatoren geben Auskunft über den aktuellen Qualitätszustand, Frischegrad, etwaige Unterbrechungen der Kühlkette und ob das Produkt noch für den Verzehr geeignet ist. Aktive Verpackungen greifen „aktiv“ in das physikalisch-biologisch-chemische Geschehen ein. Sie regulieren die Feuchtigkeit in Verpackungen, absorbieren Sauerstoff oder Kohlendioxid und verlängern so die Haltbar-

keit der Produkte. Als biochemisch aktive Variante bekämpfen sie die Ausbreitung mikrobieller Keime. Andere smarte Verpackungen schützen Waren vor Manipulationen und erschweren Ladendiebstähle.

Markendifferenzierung am Point-of-Sale

Verpackungen informieren über Inhaltsstoffe, Güte- oder Umweltsiegel, Herkunft, geben als Markenbotschafter dem Produkt ein Gesicht und schaffen Kaufanreize. Welche Waren letztlich im Einkaufskorb der Verbraucher landen, entscheiden diese beim Einkauf meist spontan, wobei Anmutung und Informationsgehalt der Verpackungen eine wichtige Rolle spielen.

Wenn sich Produkte qualitativ kaum noch unterscheiden, macht oft ein edleres Design den emotionalen Unterschied. Investitionen in innovative, hochwertige Verpackungen stärken das Markenimage und machen sich für Markenartikler schnell bezahlt.

Optimale Verpackungslösungen auf der IFFA

Die IFFA, die Nr. 1 der Fleischwirtschaft, zeigt vom 5. bis 9. Mai 2019 Innovationen für alle Prozessschritte der Fleischverarbeitung. Moderne Verpackungstechnik für

Fleisch- und Wurstwaren sowie Geflügel und Fisch sehen Fachbesucher auf beiden Ebenen der Messehalle 11.

Führende Unternehmen der Verpackungsindustrie, wie zum Beispiel Multivac, Sealtac, Tavit, Ulma, Variovac und VC999 sind hier vertreten. Auch die Aussteller im Bereich Packmittel befinden sich in Halle 11. Es präsentieren sich u.a. die Firmen Flexopack, Krehalon und Schur Flexibles.

Die IFFA 2019 geht mit positiven Vorzeichen an den Start: mehr als 1.000 Aussteller aus rund 50 Ländern haben sich bereits zum Branchenhighlight angemeldet. Sie belegen eine Ausstellungsfläche von 120.000 Quadratmetern brutto – acht Prozent mehr als zur Vorveranstaltung. Die Einbindung der neuen Messehalle 12 ermöglicht es der IFFA zu wachsen.

Zudem konzentriert sich die Messe erstmals im Westteil des Frankfurter Messegeländes und bietet dadurch einen umfassenden Überblick und ein zukunftsorientiertes Messeerlebnis. 🏢

Alle Informationen zur IFFA und Tickets unter: www.iffa.com



THE 25TH IRAN AGROFOOD A GREAT SHOW!

40,000+

visitors from all over Iran and the entire region discussed business with 1,225 exhibitors from 29 countries including 25 national pavilions

(Heidelberg / Tehran) Organized by the German trade show specialists fairtrade and their Iranian partners Palar Samaneh, the 25th Iran agrofood took place on 29 June to 2 July 2018 at the Tehran International Fairgrounds.

Exhibitors, visitors and organisers were unanimous in their assessment: Iran agrofood 2018 has been a great show.

Consisting of Iran food + bev tec, Iran bakery + confectionery, Iran food ingredients, Iran food + hospitality and Iran agro, more than 40,000 visitors from all over Iran and the entire region discussed their business with 1,225 exhibitors from 29 countries including 25 national pavilions.

The 25th anniversary edition of Iran agrofood occupied the entire Tehran International Fairgrounds and kicked-off on 29 June 2018 in the presence of the Deputy Minister of Agriculture-Jahad, Mr Ali Akbar Mehrfard, the Ambassadors of India and the Netherlands and many other dignitaries.

Iran food + bev tec & Iran bakery + confectionery 2018

495 exhibitors from 20 countries took part in Iran food + bev tec & Iran bakery + confectionery, a who-is-who of the international elite of food, bakery + confectionery, beverage and



packaging technology, including 8 national pavilions from Austria, China, Denmark, France, Germany, Italy, the Netherlands and Turkey. 81% of the exhibitors would recommend the event.

Amir Ghaffari, Area Sales Manager Middle East at KHS pointed out: "We've had many visitors from the beverage industry like Pepsi / Coca Cola / Heineken and also Iranian companies.

The quality of visitors was better than last year."

Iran food ingredients 2018

145 exhibitors from 18 countries participated at Iran food ingredients

2018, including almost all the world's leading suppliers, as well as 4 country pavilions, supported by Adepta French Agrofood Association, Advantage Austria, China and ITPO India Trade Promotion Organisation.

86% of the exhibitors would recommend the event, 85% were satisfied with the event as a whole and 79% with the quality of the visitors.

"This year, we met a lot of professionals and all kind of food business", so Mr Alain Roubaud, Sales Director Flavours North Africa and Iran at Mane.

"Iran food ingredients 2018 shows us that the customers are still looking for high qualified products."



visitors from distributors to trading companies”, so Mr Thomas Oderich, Managing Director at Oderich. “Highlight at this show is the number of visitors from all different cultures and the variety of exhibitors.”

iran agro 2018: The agricultural event within iran agrofood

At iran agro 2018, 70 exhibitors from 8 countries presented adapted technologies and solutions for the Iranian market, among them many well-known global leaders in the fields of crop production, agricultural technology and animal husbandry.

Highlights at the show were the Spanish and Turkish Pavilion. 81% of the exhibitors would recommend the fair, 78% were satisfied with the quality of visitors and 78% with the fair as a whole. Mr Massimo Digitali, Quality and Tech.

Director at Viale Sistemi Srl pointed out: “Especially farmers and greenhouse builders have visited our booth at iran agro 2018. The amount of visitors has grown with progression of the exhibition.” 🏛️

www.iran-agro.com
www.iran-foodbevtec.com
www.iran-bakery.com
www.iran-foodingredients.com
www.iran-foodhospitality.com



iran food + hospitality 2018

515 exhibitors from 12 countries presented all of their latest Food & Beverage products and food service equipment at Iran's leading trade show. And no less than 8 national pavilions were present, namely from

Brazil, China, India, Italy, Lithuania, Spain, Thailand and Turkey. 83% of the exhibitors would recommend the event, 83% were satisfied with the event as a whole and 82% with the number of visitors. “At iran food + hospitality 2018 we met all kind of

IBA'S UNIVERSE IS FULL OF NEW IDEAS

The 24th iba has drawn to a close with a new world champion confectioner, Haoran Lyu (China), 76,800 trade visitors, and trade fair contracts worth 2.1 billion euros. Trade visitors were particularly interested in testing new products and the presentation of innovations in production technology, raw materials, and shopfitting.

58 hours of ambience, exchange, and contacts: iba has set standards for the next three years and showed the trends in the industry, with everyone's focus being on the main topic – digitalisation.

Digital products were professionally exhibited at nearly every trade fair stand. Both exhibitors and trade visitors saw digital solutions and processes, new business models and product safety as the key developments for their sector.

This was the result of a survey of the 1,373 exhibitors and 76,800 trade visitors.

The bakers and confectioners surveyed particularly appreciated the 360-degree view of the future that only iba offers.

As such, 94 per cent of surveyed backers and confectioners considered their personal trade fair goal of collecting "information about new products" to be entirely achieved.

In addition to being the leading exhibition for products, iba is also a ground-breaking knowledge platform. In this spirit, iba presented a new main topic from the sector each day, e.g., at the iba.FORUM or the newly created iba.SPEAKERS CORNER. Altogether, there were more than 100 lectures in these two areas



for knowledge transfer alone. The aim was for the audience to not only have the opportunity for personal exchange with experts, but to also gain practical know-how of topics that will significantly influence the industry.

This information package by iba, specially tailored to the target group's needs, can be quickly and profitably integrated into day-to-day business.

A digital milestone has opened up a whole new world of technological possibilities, as seen during the premier of the iba.Virtual Bakery Tours. There were long queues outside the 3D cinema, but that did not deter the visitors whose curiosity saw them happily waiting to get a look behind the scenes at how their colleagues work.

With the help of virtual reality glasses and 360-degree videos, they travelled to innovative bakeries in Germany, Greece, Iceland, Austria, and the USA and received inspiration for their own businesses.

The UIBC Junior World Championship of Confectioners ended with a loud cheer.

Haoran Lyu of China prevailed over seven competitors. Participants from Taiwan, Iceland, Norway, Brazil, China, Japan, and Germany conjured up pâtisserie artwork at the highest level.

The UIBC Junior World Championship of Confectioners was the grand finale following the UIBC Cup of Bakers and the German Championship of Master Bakers - for 86 per cent of the trade fair audience, these live professional competitions were highlights of the fair.

The lively atmosphere in the halls was also reflected in the general assessment of the industry's economic development.

The future of the industry is looking good: In an independent survey, seven out of ten iba visitors said that the economic situation would improve or remain equally good.

The next iba is set to take place in Munich from 23rd to 28th October 2021.

Statements:

"Inspiration, interaction, innovation – iba is the icing on the industry's cake. iba did not disappoint in the slightest. Everyone knows that iba is the most important fair for establishing contacts between industry, bakers, and confectioners.

Nowhere else is such a product depth to be experienced and discovered. This is also the reason for the phenomenal number of decision-makers at the fair.

Trade fair means more to us! Workshops, lectures by experts, or live presentations in bread, coffee, chocolate, or snack preparation are an important part of the iba trade fair experience."

Dieter Dohr, CEO of GHM Gesellschaft für Handwerksmessen mbH

"The diversity seen at the world's leading trade fair is unique. In addition to iba's unbelievable internationality, this year, our stand managed to offer a perfect place for bakers to network with their colleagues from all over the world.

The stand was a lively centre for creative work, collegial exchange, and information.

In view of the multitude of positive impressions, I will particularly re-

member the valuable lectures at the forum, the exciting baker and confectioner competitions, and the fascinating Virtual Bakery Tours!

The Backstage Young Talents Days moreover saw us pay much greater attention to young talent. Another thing we loved was our blogger event 'blog 'n' roll', where we informed those interested about the various facets of our great industry."

Michael Wippler, President of the German Bakers' Confederation.

"iba is the most important exhibition. Here, the trends are shown, and the baker colleagues can see what is important in future.

I see for the upcoming three years, for example, that the worldwide industrial bread production is growing with a focus on sourdough, long fermentation, and process quality. Furthermore, iba offers also a lot of machinery and equipment for small bakeries.

My personal highlight were the two competitions for bakers and the Junior World Championship of Confectioners.

Choosing the best among such great professionals is not an easy task. Every visitor saw in the last days, on the one hand, wonderful and extraordinary work, on the other hand, the future of the bakery and confectionery sector."

Antonio Arias, President UIBC International union of bakers and confectioners.

Further information about iba is available at www.iba.de/en



PRINT 2 PACK EXHIBITION

10, 11, 12 September 2018 - Cairo - Egypt

The 7th Edition of the Leading International Exhibition for Printing, Packing and Packaging Industry in Egypt, Africa & MENA Region.

Print 2 Pack is the most growing, developing and successful exhibition in Egypt and Africa gathering under one roof all professionals specialty's in all packaging and printing industry with all potential buyers in 3 days business networking and face to face sales & marketing.

Building on the success of 2018 edition Print 2 Pack 2019 will strive to stay always ahead of the curve and will feature more range of world leading manufacturers and suppliers. It will provide a fruitful and transparent interaction between the suppliers and industry specialists to introduce themselves to the rapidly-developing markets.

The majority of participants agree that Print 2 Pack 2018 is the most growing, developing and successful exhibition in Egypt and Africa gathering under one roof all professionals in printing and packaging industry in 3 days business networking and face to face sales & marketing with all potential buyers and trade visitors coming from 32 countries.

If you aim to increasing your company's profits, developing business relationships, joining the printing, packing and packaging industry elite, and enhancing your company's image, Print 2 Pack 2019 should become an integral part of your marketing strategy.

Print 2 Pack 2018 WAS THE MOST SUCCESSFUL EDITION

Among was prominent achievement at 2018 edition was the trade missions

came from different countries who were decision makers highly sought after higher board and senior management members from all major sectors of the printing, packing and packaging industry.

Trade missions were invited by Print 2 Pack 2018 and we're so keen on attending the event and had shown interest in visiting some of the Egyptian companies and factories and meeting with the numerous exhibitors who were participating in the event from

all over the world which had ended by generating and closing up many business deals.

Exhibitors both the international and Egyptian were impressed by the high Egyptian visitors traffic as well as different nationalities of the overseas visitors.

BUSINESS MATCHMAKING

The dynamic Unlimited Possibilities Business Matchmaking Program was opened to all companies - free of



Print 2 Pack 2019

The 8th International Exhibition for

Printing & Packaging Industries

5,6,7
SEPTEMBER
2019

Egypt International Exhibition Center
(EIEC), Cairo – Egypt

www.print2packexpo.com




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 <https://www.linkedin.com/company/print2packexpo/>

charge. Business match making program was sponsored and organized by Industrial Modernization Center (IMC) which is High-Ranking Governmental Official association in Egypt.

Throughout business communications we worked to pre-profile, pre-match and pre-schedule meetings between our exhibitors and Buyers.

Our business matchmaking program offered a fantastic networking opportunity for visitors and exhibitors to interact in a global market place.

Print 2 Pack & PAPER-ME 2018 IN NUMBERS

EXHIBITORS' SUMMERY

Total number of exhibitors 314
International exhibitors 199
Egyptian exhibitors 115
Exhibiting countries 24
Gross Exhibiting Area 10800 SQM

EXHIBITORS SURVEY

- * 91% of exhibitors stated that they met or surpassed their objectives in terms of sales and signed deals made during the exhibition.
- 94% of exhibitors were satisfied qualitatively and quantitatively with the visitors who had surpassed their expectations.
- * 87% of exhibitors stated that their return on investment were met and surpassed their expectations.
- * 86% of exhibitors had expressed their interest in rebooking the next year with bigger booth.
- * 7% of exhibitors had suggestions to better improve the show for the upcoming edition.

VISITORS SUMMERY

Total number of visitors 9455
Visiting countries 32 Top countries Egypt, Algeria, Tunisia, Morocco, Libya, The Sudan, Germany, France, Cyprus, Greece, Turkey, Italy, Zambia, Uganda, Nigeria, Kenya, India, Syria, Lebanon, Jordan, Yemen Bangladesh Saudi Arabia, And Much More. A total of nearly



9455 professional trade visitors representing leading companies attended the event compared with 7259 visitors who attended PAPER-ME 2017 this demonstrates an increase in interest across the region's Paper industry.

VISITORS SURVEY

- * 92% of visitors were satisfied with the products range that met their interest and needs.
- * 88% of visitors expected to do business with the exhibitors.

TOP REASONS TO EXHIBIT IN Print 2 Pack 2019

- Fast convenient access to new, alternative and emerging markets in Africa and MENA region.
- Networking opportunities with thou-

sands of new customers.

- Total market awareness about Africa and MENA region.
- To review your business strategy in Africa and MENA region.
- To monitor your competitors in this regions.
- To identify business growth opportunities in Africa and MENA region.
- To meet face to face with agent that you are looking for and set suppliers with better conditions and qualities.
- To support your overseas agents and distributors in these regions and neighboring states.
- To understand the impact of macroeconomic development on your business I. Africa and MENA region.
- To evaluate risk and opportunities in Africa and MENA region. 🏛️

THE 27TH INTERNATIONAL PROCESSING & PACKAGING TECHNOLOGY EVENT FOR ASIA

PROPAK ASIA

12 - 15 JUNE 2019 | BANGKOK

FEATURING:

**CODING, MARKING
& LABELLING**ASIA
**COLDCHAIN, LOGISTICS
& WAREHOUSING**ASIA

DRINKTECHASIA
LAB & TESTASIA
MATERIALSASIA

PACKAGINGTECHASIA
PHARMATECHASIA
PROCESSINGTECHASIA



BITEC, BANGKOK, THAILAND

The Premier
Processing & Packaging
Event for Asia



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PROPAK ASIA 2019

ASIA'S NO.1 PROCESSING & PACKAGING EVENT

The Premier Processing & Packaging Event for Asia Returns
12-15 June 2019 Bangkok, Thailand

ProPak Asia is the largest and most important industry event of its kind in Asia. It is Asia's best platform to connect to the regions which are rapidly expanding in the processing and packaging industries. Going from strength to strength each year, ProPak Asia has a proven track record over 26 years. ProPak Asia has a history of delivering the highest quality and quantity of trade buyers, the greatest number and selection of international suppliers, and the best showcase of latest technology and innovations. As industry continues to expand across Asia due to growing consumer demand, new trends, strong growth rates, increasing exports and intra-ASEAN trade, ProPak Asia is the must-attend annual meeting place for the industry. ProPak Asia 2019 is once again expanding in line with demand as more companies join the show, increase their size, exhibit machines and target Asian business by choosing to exhibit at ProPak Asia.

ProPak Asia 2019 will present over 1,900 exhibitors from more than 50 countries, with 18 pavilions from 13 countries including leading producers of packaging and processing machinery from Germany, Italy, Japan and China. ProPak Asia showcases over 20,000 machines, products, and services from across the world over 60,000 sqm at BITEC, Bangkok. ProPak Asia connects an estimated 50,000 industry professional visitors over its 4-day show and is a fundamental event for the industry.

ProPak Asia 2019 includes 9 Industry Zones making it easier for buyers and sellers to meet and develop great business together.



- **ProcessingTechAsia** - The 27th International Processing Technology Exhibition
- **PackagingTechAsia** - The 27th International Packaging Technology Exhibition
- **DrinkTechAsia** - The 18th International Beverage & Brewing Processing & Packaging Technology Exhibition
- **PharmaTechAsia** - The 26th International Pharmaceutical & Cosmetics Processing & Packaging Technology Exhibition
- **Lab&TestAsia** - The 13th International Laboratory Equipment, Instrument, Test & Measurement and Quality Control Exhibition
- **MaterialsAsia** - The 7th International Packaging Materials Exhibition
- **Coding,Marking&LabellingAsia** - The 8th International Coding, Marking & Labelling Technology Exhibition
- **Coldchain,Logistics& WarehousingAsia** - The 3rd International Coldchain, Logistics & Warehousing Technology Exhibition
- **Printech Asia** - The 3rd International Converting, Package Printing and Labelling Exhibition

ProPak Asia truly is the essential industry event in Asia for Asia. The quality and variety of products continues to increase and expand, and productivity of operations and manufacturing standards are consistently driven higher by consumer demands. Additionally, new automation and technological advances are evolving the industry – all of which will be presented at the show. ProPak Asia 2019 will be held from 12 to 15 June 2019 at Halls 98-106 of BITEC, Bangkok, Thailand. Opening hours are 10am to 6pm every day. 🏢

For more information, please visit www.propakasia.com
Please also like our Facebook Page www.facebook.com/ProPakAsia

**PROPAK
ASIA**

12 - 15 JUNE 2019 | BANGKOK



upakovka

PROCESSING & PACKAGING
29 JAN^{TO} 1 FEB 2019

MOSCOW

MEMBER OF INTERPACK ALLIANCE

UPAKOVKA-TRADEFAIR.COM



Messe
Düsseldorf

VISITOR REGISTRATION FOR **UPAKOVKA 2019** STARTS

Process, packaging and beverage technology are the main focuses of the Russian trade fair; considerable growth in the packaging sector

Starting immediately, visitors can register for upakovka 2019 free of cost under **www.upakovka-tradefair.com**.

The most important Russian trade fair of the packaging industry and the related processing industry takes place at the AO Expocentre Krasnaja Presnja exhibition centre in Moscow from 29 January to 1 February, 2019.

After a positive trend with a corresponding increase in visitors to last year's fair was already noted at the beginning of this year, early signs for 2019 are promising once more: After cautious consumption during the years of recession, Russian consumers are now increasingly reaching for high-quality packaged foods again.

The sale of soft drinks is also rising. At the same time, Russia is resolutely continuing its policy of import substitution. Thanks to state support and subsidies, the percentage of locally produced products has increased. For the further processing of these products, Russian and international companies are unabatedly investing in the development and expansion of their local production capacities, boosting the demand for packaging, processing and bottling/filling technology in the process.

Wide range from technology to packaging

The upakovka trade fair exhibits promising products and solutions from the entire value chain for the target groups of food, beverages, confectionery



products and baked goods, pharmaceuticals, cosmetics, processing and packaging technology, whereby the packaging part of the upcoming event is once again considerably expanding in scope. The increased alignment towards the pharmaceutical sector due to the partnership with the Association of Pharmaceutical Packaging Manufacturers (APFU) is also new in 2019. APFU represents the interests of leading Russian manufacturers of pharmaceutical packaging. At upakovka, pharmaceutical companies not only find solutions for solid products, but also for liquid medications. In addition to beverage bottling technology, filling technology for cosmetics and chemicals is part of the offerings of exhibitors such as KHS, Krones, Sidel and SMI.

Companies that are taking part within the scope of the official German delegation also include global players such as Fawema, KBA, Theegarten-Pactec, Sollich and Thyssenkrupp Rasselstein. Added to this group are individual exhibitors such as Rovema, AUER Packaging, OMAG Srl, SIPA, CFT Group and OMAS Tecnosistemi. Various companies of the "Processing & Packaging – The High Tech Italian Way" network and members of the Italian mechanical engineering association UCIMA will also be represented at upakovka 2019. The Russian exhibitors include



Danaflex- Nano, Zolotoy Shar Group, Russkaya Trapeza and Robotek Production Company.

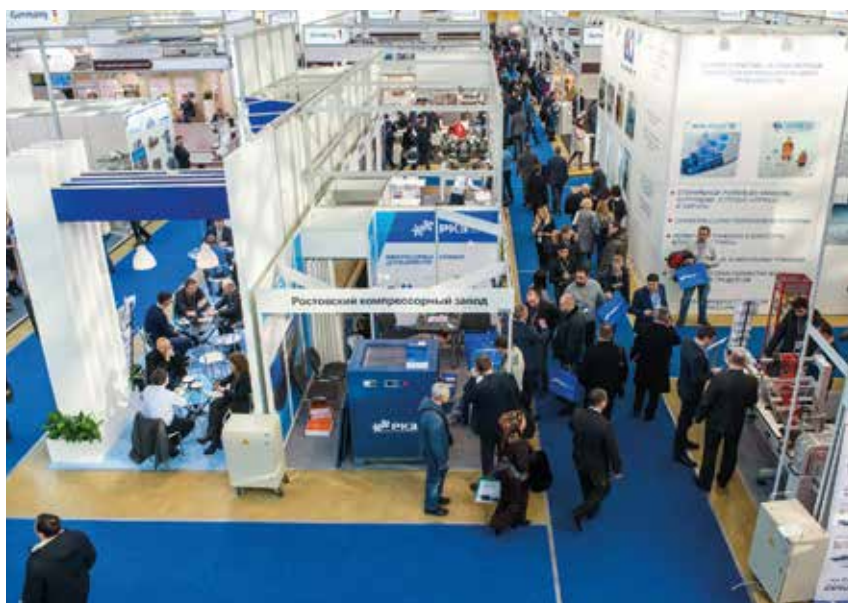
"Innovationparc" special topic considerably expanded

Since upakovka has been organised under the aegis of the interpack alliance, the "innovationparc" special topic adapted by interpack in Düsseldorf will play an important role in Moscow. After the lively interest of the last two years, the forum programme of innovationparc will take place in parallel on two stages at upakovka 2019. In this way, visitors can obtain even more information on the trending topics of the industry throughout the duration of the

trade fair. Focuses will include "Digital Innovation for Packaging & Labelling," "Packaging Design," "Recycling and Packaging Waste" and, for the first time, "Pharmaceutical Packaging and Labelling." The latter is of particular interest to affected companies due to new legal regulations. In addition, a block will once again be provided on the topic of SAVE FOOD in cooperation with the Food and Agriculture Organization (FAO).

The partners of innovationparc are the National Packaging Confederation (NCPack), the Verband Deutscher Maschinen und Anlagenbau (VDMA), the Global Association for Marketing at Retail (POPAI), the Russian Branding Companies Association (RBCA) and the Russian trade journal Tara i Upakovka.

In total, about 850 companies will have exhibits at upakovka and the parallel trade fair interplastica – International Trade Fair Plastics and Rubber. upakovka will once again take place in the Forum hall, one of the largest on the trade fair grounds. 🏛️



PROPAK VIETNAM 2019

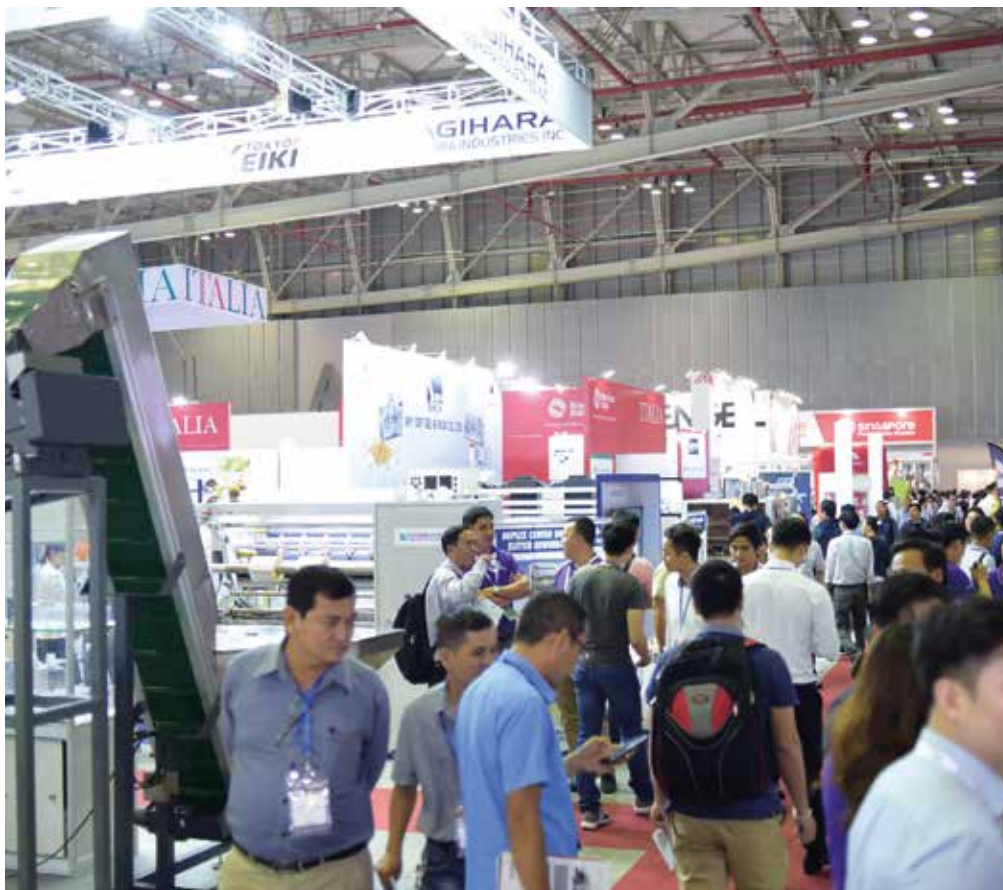
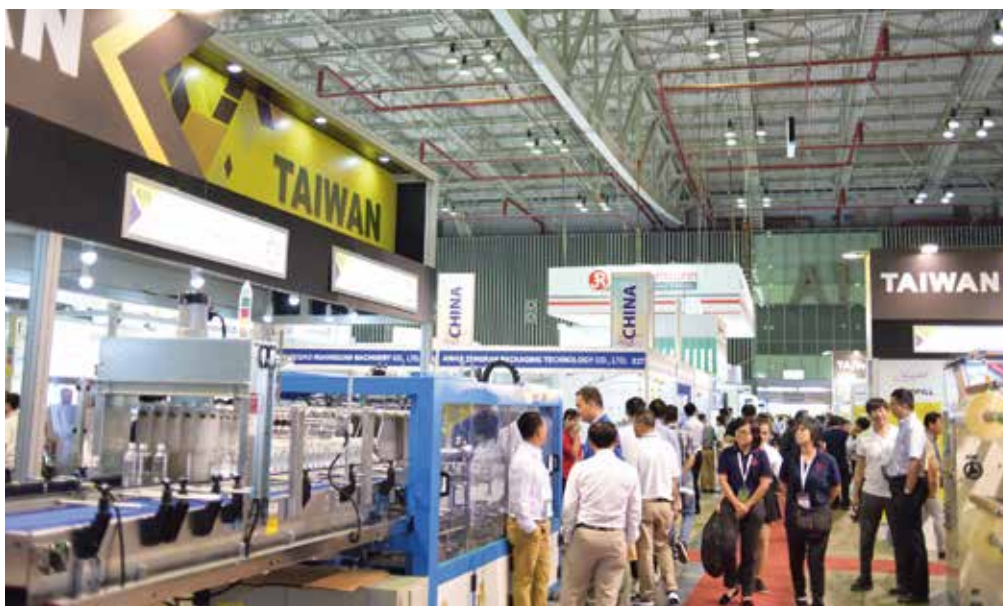
UNLOCKING THE OPPORTUNITIES AND POTENTIAL FOR THE PROCESSING AND PACKAGING INDUSTRY IN VIETNAM

The 14th edition of ProPak Vietnam, the largest international processing and packaging exhibition in Vietnam, will return from the 19th – 21st March 2019 at Saigon Exhibition & Convention Center (SECC). ProPak Vietnam 2019 will bring together a strong line-up of products and exhibitors, along with engaging seminars and presentations.

ProPak Vietnam 2019 – Bigger and better year by year

Across the total exhibition area of 10,000 square meters, ProPak Vietnam 2019 will attract the attendance of more than 540 exhibitors from 31 countries and regions – of which 81% represent international businesses. The event continues to receive enthusiastic cooperation from 8 international pavilions hailing from Taiwan, Germany, Korea, Singapore, Thailand, China and two from Italy. These countries are market leaders in the processing and packaging industry. ProPak Vietnam garners strong support and meets the demands of equipment, processing and packaging services, beverage and pharmaceutical technology in Vietnam.

This year's event promises to showcase a strong line up of practical products and technologies for the Vietnamese processing and packaging market. These include packaging, bottling technology, brewing, beverage technology, pharmaceutical processing & packaging, printing materials & technology, packaging accessories & machinery, food safety



PROPAK VIETNAM

19 - 21 MARCH 2019 | HO CHI MINH CITY

FEATURING:



SAIGON EXHIBITION & CONVENTION CENTRE (SECC)

The Premier Processing & Packaging Event for Vietnam & Indochina



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& hygiene technology, quality control, waste management and environmental technology. As evidence of ProPak Vietnam's quality and reputation, the event also welcomes back many senior partners including Dai Chinh Quang, Fuji Machinery, NPC VINA, My Lan Group, Huynh Long, Phuc Loc, Song Song, Tam Duong, Thien An Loc, Turatti, VMS and others.

Learning from ProPak Vietnam's Educational Seminars

ProPak Vietnam 2019 will feature several seminars from both international and domestic associations such as Active & Intelligent Packaging Industry Association (AIPIA), The Vietnam Association of Food Science and Technology (VAFOST), Multi Engineering - Solution Laboratory (ME-SLAB), and the Vietnam Association of Testing Laboratories (VINALAB). In addition, there will be a ProPak Technical Seminar jointly organised with presenters from participating companies.

At the ProPak Technical Seminar, visitors will have the opportunity to take a comprehensive look at this year's innovative products and enjoy presentations by industry experts and leaders.

ProPak Vietnam 2018 – A flash back to a successful year

ProPak Vietnam 2018 garnered the attention of more than 9,000 trade visitors and 407 exhibitors from 31 countries/regions. Additionally, ProPak Vietnam received a wealth of positive feedback further reflecting the significance of the manufacturing industry in Vietnam.

“For future editions of ProPak Vietnam we hope to further expand the scope of the event, to feature stronger printing and converting sectors and to increase the profile of beverage technologies alongside the current product range. So please save



the dates next year where we hope to continue to serve your packaging and plastic technology needs” said Mr. BT Tee – General Manager of UBM VES, organiser of the exhibition ProPak Vietnam 2019.

For more information, please visit our website:

www.propakvietnam.com

ProPak Vietnam is organised by UBM, which in June 2018 combined with Informa PLC to become a leading B2B information services group and the largest B2B Events organiser in the world. Please visit

www.ubm.com/asia

for more information about our presence in Asia. 🏛️

PROPAK
VIETNAM

19 - 21 MARCH 2019 | HO CHI MINH CITY

SIGEP 2019: AN APPOINTMENT WITH THE TALENT OF WORLDWIDE ARTISAN CONFECTIONERY

From 19th to 23rd January 2019, Italian Exhibition Group is organizing the world's leading expo dedicated to artisan gelato, pastry and bakery and the coffee world. The definitive program of the Pastry Arena, with the new feature of the International Pastry Camp.

Also scheduled the Junior Under-23 World Championship, the Italian senior and junior championships, the selections for Pastry Queen 2020 and SIGEP Giovani. The selections that will bring the elite of Italian professionals to SIGEP begin in Turin. SIGEP Gelato d'Oro will select the Italian team for the Gelato World Cup 2020.

www.sigep.it

The 40th SIGEP (Rimini Expo Centre, 19-23 January 2019) will look to the future, celebrating the tradition of the world's leading trade fair for artisan confectionery and pursuing the aim of highlighting the talent of great professionals, from the youngest to well-known international masters.

SIGEP 2019 will sum up the activity of highlighting the product chains carried out worldwide in recent months in the great show that for 40 years has turned the spotlight on the Italian Exhibition Group expo, with its sectors dedicated to artisan gelato, pastry, bakery and coffee, under the banner of this huge event for food service.

As far as pastry is concerned, the spotlight is on the fifth edition of the Junior World Pastry Championship, with the best young (under-23) talents competing for a coveted title of extraordinary quality. Contestants are from: Australia, Belgium, Brazil, China,



Croatia, Philippines, France, India, Italy, Russia, Singapore and Taiwan.

In the competing countries selections are proceeding to choose the participants and in the next three months are scheduled in Croatia, the Philippines, France, India and Singapore. The Italian team, selected at SIGEP 2018, will be formed by

Filippo Valsecchi (Lecco) and Vincenzo Donnarumma (Naples).

The Junior World Pastry Championship, conceived 10 years ago by master pastry chef Roberto Rinaldini, will have "Flying" as its theme and each contestant will have the support of a team to help him show his talent in the



seven tests involved. The competition will be staged on the first two days of SIGEP in the Pastry Arena (Hall B5) and the awards ceremony is scheduled for 5:00 pm on Sunday 20th January 2019.

The new feature in 2019 will be the International Pastry Camp, a valuable opportunity to show the evolution of the pastry schools that are emerging throughout the world. The best young pastry chefs will arrive from seven countries: the “pastry stars” of the future who will show their skills in the Pastry Arena, making the world’s typical desserts on Monday 21st January. Another showcase is added to the traditional SIGEP Giovani, scheduled for Wednesday 23rd with the participation of Italian schools, in collaboration with Conpait, Pasticceria internazionale and Castalimenti. As of this year, SIGEP Giovani officially becomes one of the key events of the Pastry Arena calendar.

On Monday 21st January, the Pastry Arena hosts the selections to form the Italian team that will compete at The Pastry Queen in 2020, access to which is possible by excelling in the three tests foreseen for the selection among the best lady pastry chefs.

At the 40th SIGEP another key player will be the spectacular Star of Sugar contest, which will join the Pastry Events. International sugar masters will present their spectacular creations in an area adjacent to the Pastry Arena at the expo, where they will remain on show for all five days.

On Tuesday 22nd January the Pastry Arena will host the Italian Junior and

Senior Pastry Championships. As well as already successful professionals, performances by young talents on the profession’s launching pad. The winner will represent Italy at the 2021 Junior World Pastry Championship in Rimini. Registration is open until 30th November.

The absolute quality of the events is ensured by a Pastry Events Committee, whose permanent members are pastry’s most authoritative personalities, coordinated by master pastry chef Roberto Rinaldini: Iginio Massari (Honorary President of the Academy of Italian Master Pastry Chefs and Honorary President of the Jury of the Junior World Championship), Gino Fabbri (President of the Academy of Italian Master Pastry Chefs), Vittorio Santoro (Director, CASTAlimenti and Contest Official), Federico Anzelotti (Chairman, Conpait and President of the Italian Junior and Senior Pastry Competitions), Livia Chiriotti (Chief Editor, Pasticceria Internazionale), Ennio Parentini (General Manager, Gruppo Mobe), Igor Maiellano (Sales Manager, Valrhona Italia), Greta Fossati Trade Marketing Events and Promotion, Friesland Campina) and Giorgia Maioli, SIGEP pastry brand manager.

Pastry Event Sponsors

Partners: Valrhona, Besozzi Oro, Debic - Silver Sponsors: Hausbrandt, La Spaziale, Silikomart - Technical Sponsors: Bragard, Bravo, Cascina Italia, Kitchenaid, Laped, Irinox, Lainox, Sagi, Selmi, Sirman - Media Partners: Pasticceria Internazionale, Il Pasticcere, Dulcipas, Punto It,

Il Gelatiere Italiano, Dolcesalato; Konditorei&Café

SIGEP GELATO D'ORO SELECTIONS UNDER WAY

On the gelato front, everything is ready for the ten dates on the run-up to the SIGEP Gelato d'Oro on the premises of the Carpigiani distribution network. Gelato makers, pastry chefs and chefs will have to pass these difficult tests in order to compete at SIGEP 2019 (from 19th to 21st January) for the possibility of joining the team that will take part in the ninth Gelato World Cup in 2020. The program involves nine stages reserved for gelato makers and pastry chefs and one reserved for chefs on the Bologna campus of the Carpigiani Gelato University on 22nd October. The selections will be held in Turin (24th and 25th September), Rimini (1st and 2nd October), Barletta (8th and 9th October), Vicenza (15th and 16th October), Bologna (22nd October the date reserved for chefs), Milan (29th and 30th October), Messina (12th and 13th November), Rome (19th and 20th November), Perugia (22nd and 23rd November) and Naples (26th and 27th November).

The 2019 Italian SIGEP Gelato d'Oro selections are organized by Carpigiani dealers with the support of Carpigiani Gelato University and the patronage of SIGEP - Italian Exhibition Group and Gelato e Cultura. Event sponsors: Comprital, Valrhona and IFI. To register for the 2019 Italian SIGEP Gelato d'Oro selections or for further information:

selezioni@gelatodoro.it

www.gelatodoro.it 



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2018-2019

SIGEP - AB TECH

20-24/01/2018

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.



PROSWEETS

28-31/01/2018

COLOGNE

Fair for the sweets and snacks industry.



EUROPAIN

03-06/02/2018

PARIS

International show for the bakery and confectionery Industry.



FRUIT LOGISTICA

07-09/02/2018

BERLIN

International fair for fruit and vegetables.



ANUGA FOODTEC

20-23/03/2018

COLOGNE

International food and beverage technology exhibition.



mcT ALIMENTARE

05/04/2018

MILAN

Exhibition on technology for the Food&Beverage industry.



VINITALY

15-18/04/2018

VERONA

International wine & spirits exhibition.



mcTER

03/05/2018

ROME

Exhibition on technology for the Food&Beverage industry.



CIBUS

07-10/05/2018

PARMA

International food exhibition.



HISPACK

08-11/05/2018

BARCELONA

Exhibition for the packaging industry.



MACFRUT

09-11/05/2018

RIMINI

Exhibition of machinery and equipment for the fruit and vegetable processing.



SPS/IPC DRIVES/ITALIA

22-24/05/2018

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



IPACK-IMA

29/05-01/06/2018

MILAN

Exhibition for the packaging industry.



GLASS PACK

13-14/06/2018

BRESCIA

Fair on design and production management of glass bottle and containers.



FISPAL

26-29/06/2018

SÃO PAULO

Exhibition for product from packaging materials industry.



mcT COGENERAZIONE

28/06/2018

MILAN

Conference and Exhibition on applications of cogeneration.



IBA

15-20/09/2018

MONACO

Fair for the bakery and confectionery industry.



FACHPACK

25-27/09/2018

NUREMBERG

International packaging trade fair.



PACK EXPO

14-17/10/2018

CHICAGO

International packaging trade fair.



BRAU BEVIALE

13-15/11/2018

NUREMBERG

Fair of raw materials, technologies, logistics for production of beer and soft drinks.



ALL4PACK-EMBALLAGE

26-29/11/2018

PARIS

Exhibition about packaging technology.



SIGEP

19-23/01/2019

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.



PROSWEETS

27-30/01/2019

COLOGNE

Fair for the sweets and snacks industry.



FRUIT LOGISTICA

06-08/02/2019

BERLIN

International fair for fruit and vegetables.



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2018-2019

ENOLIEXPO

21-23/02/2019

BARI

International wine & spirits exhibition.



INTERSICOP

23-26/02/2019

MADRID

Bread baking, confectionery and related industries show.



ENOMAQ

26/02-01/03/2019

ZARAGOZA

Fair of wine and oil, for innovation and internationalization.



VINITALY

07-10/04/2019

VERONA

International wine & spirits exhibition.



POWTECH

9-11/4/2019

NUREMBERG

The trade fair for powder processing.



CIBUS CONNECT

10-11/04/2019

PARMA

International food exhibition.



IFFA

04-09/05/2019

FRANKFURT

International trade fair for the meat processing industry.



TUTTOFOOD

06-09/05/2019

MILAN

International B2B show to food & beverage.



MACFRUT

08-10/05/2019

RIMINI

Exhibition of machinery and equipment for the fruit and vegetable processing.



PULIRE

21-23/05/2019

VERONA

International exhibition for professional cleaning.



SPS/IPC DRIVES/ITALIA

28-30/05/2018

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



FISPAL

25-28/06/2019

SÃO PAULO

Exhibition for product from packaging materials industry.



SNACKEX

27-28/06/2019

BARCELONA

International savoury snacks and nut trade fair.



IBIE

8-11/09/2019

LAS VEGAS

Fair for bread, patisserie machinery, icecream, chocolate and technologies.



FACHPACK

24-26/09/2019

NUREMBERG

International packaging trade fair.



ANUGA

05-09/10/2019

COLOGNE

International exhibition of Food & Beverages.



HOST

18-22/10/2019

MILAN

Show for bakery, fresh pasta, pizza industry.



CIBUSTEC

22-25/10/2019

PARMA

International exhibition for processing technologies, from packaging to logistics.



BRAU BEVIALE

12-14/11/2019

NUREMBERG

Fair of raw materials, technologies, logistics for production of beer and soft drinks.



SIMEI

19-22/11/2019

MUNICH

International exhibition for vine-growing, wine-producing and bottling industry.



EXHIBITIONS - EXHIBITIONS

MEDIO ORIENTE 2018-19

GULFOOD

18-22/02/2018

DUBAI

Fair for food and hospitality.



GULFOOD

17-21/02/2019

DUBAI

Fair for food and hospitality.



DJAZAGRO

09-12/04/2018

ALGERS

Fair for companies operating in the agro-food sector.



DJAZAGRO

25-28/02/2019

ALGERS

Fair for companies operating in the agro-food sector.



DINE

14 -15/04/2018

DUBAI MARINA

Café & Restaurant show in Dubai.



DUBAI DRINK TECHNOLOGY EXPO

26-29/03/2019

DUBAI

Fair for the beverage industry.



IRAN FOOD BEV TEC

24-27/06/2018

TEHRAN

Fair for food, beverage&packaging technology.



GASTROPAN

28-30/03/2019

ARAD

Fair for the bakery and confectionery industry.



GULFOOD MANUFACTURING

06-08/11/2018

DUBAI

Fair for processing and packaging technology and food&beverage plants.



RUSSIAN-CHINA

UPAKOVKA - UPAK ITALIA

23-26/01/2018

MOSCA

International packaging machinery exhibition.



BEVIALE MOSCOW

27/02-01/03/2018

MOSCOW

International trade fair for the beverage industry.



MODERN BAKERY

12-15/03/2018

MOSCOW

Fair for bakery equipment and food ingredients.



BAKERY CHINA

09-12/05/2018

SHANGHAI

Fair for the bakery and confectionery industry.



UPAKOVKA - UPAK ITALIA

29/01-01/02/2019

MOSCA

International packaging machinery exhibition.



BEVIALE MOSCOW

19-21/02/2019

MOSCOW

International trade fair for the beverage industry.



MODERN BAKERY

12-15/03/2019

MOSCOW

Fair for bakery equipment and food ingredients.



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22-23

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70-71

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84

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38/40

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89

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13

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21

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104/106

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68-69

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